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Japan's Historic Towns Yet to be Discovered

Interview: Naohito Ise
(Executive Director of Japan National Tourism Organization)

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August 2018, #136

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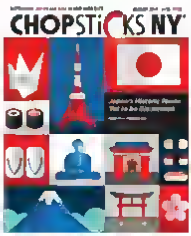

The featured topic of this issue of Chopsticks NY is "Travel to Japan". Learn about destinations beyond Tokyo and Kyoto.

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Presented by The No.1 Japanese free paper in New York *NY Japion*

Japan's Undiscovered Historic Towns

If this is your first trip to Japan, you won't want to miss the ancient capitals of Kyoto and Nara to see Japan's historical heritage. But on your second visit or if you can stay longer in Japan, there are many more places to visit. Another ancient capital from 800 years ago, preserves the age-old atmosphere. But these towns are already very popular with tourists and often crowded. In this issue, we introduce some of the cities and towns of Japan that are rich in history and traditional culture yet relatively unknown to foreign tourists.

Izumo Taisha (©Nyamtap/Shutterstock.com)

Matsue: Elegant Castle Town in the West

Matsue Castle (©Sean Pavone/Shutterstock.com)

Located in the western part of Japan and facing the Sea of Japan, **Shimane Prefecture** offers fascinating destinations. Each town has its own character and unique stories.

The current capital city of the prefecture, **Matsue**, became particularly prosperous during the Edo period (1603–1868), when the feudal lord Yoshiharu Horio founded **Matsue Castle**. The castle, which you can enter, is one of twelve castles in Japan that retain their original structures from the Edo period. Matsue Castle has a grand look, with black walls and layered roofs, giving it the nickname Chidori-jo (Plover Castle). From the top of the castle tower, you can enjoy a panoramic view of the city stretching into the ocean.

After visiting the castle, you should visit **Shiomi Nawate**, a 0.3-mile-long street in the samurai residential district. While walking down this street lined with historic landmarks and shops on one side and a moat on the other side, you will become immersed in the centuries-old samurai period. Located on one end of the street is the **Meimei-an** tearoom and garden, which was established by the feudal lord—and well-known tea master—Harusato Matsudaira in his "Fumei" (his tea name) style. The thatched, tiny tearoom is surrounded by a well-maintained garden with a visitors' room and a lookout point from which you can enjoy the towering Matsue Castle. While in the visitors' room, you should definitely taste matcha (powdered green tea).

On the other end of Shiomi Nawate is the **Koizumi Yakumo Memorial Museum** and **Koizumi Yakumo Residence**. If this name does not ring a bell, the name Lafcadio Hearn may. Hearn was a British national of Greek and Irish descent who was a writer and journalist in the late nineteenth century—he once worked in Cincinnati and New Orleans and is known for books such as *Kwaidan: Stories and Studies of Strange Things*, which is about Japanese ghost stories. Hearn spent six months with his new Japanese wife, Setsu, in the residence, which is open to the public and displays a collection of manuscripts and books. The museum adjacent to the residence offers more expansive exhibitions and events with a library, event hall, and shop.

If you take the **Horikawa Yuransen**, a sightseeing boat that circles the Horikawa moat around Matsue Castle, you can enjoy a view of Shiomi Nawate that is different from the one you see from the street. This year is the 200th anniversary of Harusato Matsudaira's death, and the city of Matsue is running a special boat and serving matcha and Matsue's specialty *wagashi* (traditional Japanese sweets), allowing you to take in the castle town's traditional atmosphere and *chanoyu* (tea ceremony) culture at the same time.

Horikawa Yuransen (©Shimane Prefectural Government/©JNTO)

Izumo: Power Spot Tied to the Mythical Birth of Japan

A few miles from Matsue, there is a city called **Izumo**. While Matsue is an old samurai town, Izumo is known as the City of Myths. The myths about the birth of Japan were written in Japan's earliest books, the *Kojiki* and *Nihon Shoki*, which were compiled in the early eighth century. This place naturally has many shrines connected to these myths, but among them, **Izumo Taisha**, or **Izumo Oyashiro**, is the biggest and most important one and attracts over 2,000,000 visitors annually. Though the current structure was built in the early eighteenth century, the shrine is believed to date back thousands of years, and traditionally, it is believed that all 8,000,000 Japanese deities congregate at the shrine in October. It is also known as a power spot, particularly for *en-musubi*, or matchmaking.

Izumo Taisha (©Kayi Ng/Shutterstock.com)

Another notable shrine is **Susa Shrine**, which enshrines Susanoo-no-Mikoto, the Shinto god of sea and storms who killed a mythical monster. Inside the shrine's grounds, a 1,200-year-old, 79-foot-high cedar tree stands tall as a witness to over a thousand years of history. It is one of the strongest power spots in Izumo. Also, **Hinomisaki Shrine** is worth visiting for its gorgeous architecture commissioned by Shogun Iemitsu Tokugawa in the mid-17th century. It has rare murals by *yamato*-e painters from the Kano and Tosa schools. **Inasa no Hama**, a beach less than a mile away from Izumo Taisha, is also a mythical and popular power spot. You'll see a tiny island called **Bentea Jima** on the beach, which creates a beautiful silhouette at sunset.

When you get tired of shrine- and power spot–hopping, you can stop by a restaurant to savor the local delicacy, *Izumo soba*. These soba noodles are made with buckwheat flour milled with husks that have a dark color, and they are flavorful and aromatic. There are two types of serving styles: *wanko* (served cold, dipping style, in a three-tiered container) and *kamaage* (hot noodles served with thick soup)—the former originated in Matsue and the latter in Izumo.

Tono: Folklore and Fairy Tale Sites

Japan's history is not only preserved in castle and aristocratic towns. The city of **Toao** in Iwate Prefecture is known as the home of Japanese folklore and is attached to a number of folktales. Visitors can see and experience commoners' lifestyles in well-maintained old houses, theme parks, museums, and the actual settings mentioned in folktales.

In Tono, many folktales were handed down orally for centuries, but the culture and stories almost died out about a hundred years ago. Kunio Yanagita, a folklore scholar, came to the rescue by transcribing and compiling the folktales and fairy tales with all their mythical and strange creatures and phenomena. *Tono Monogatari*, published in 1910, became the bible of Japanese folklore. You can step onto the soil that produced such fairy tales, fantasies, and ghost stories and learn how they were developed at **Toao Furusato Village**, a reconstructed farming village, and **Deashoen Park**, which consists of several houses and facilities offering demonstrations and workshops related to local crafts and cuisine. The **Folktale and Storytelling Ceater** is a complex of old buildings that exhibit folktale collections and visual archives. One of the buildings is the actual **Takazea Ryokaa** where Yanagita stayed while doing research in Tono. But if you would like to feel the atmosphere more vividly and possibly connect with mythical creatures, walk along the **Kappabuchi Pool**, a riverbank that is believed to be a dwelling place of *kappa*, imaginary, mischievous creatures.

Hiraizumi: Medieval Samurai Town Revived

About 40 miles southwest of Tono, there is a town called **Hiraizumi**. This little northern town was actually the grand capital of the Oshu Fujiwara clan back in the eleventh to twelfth centuries. For about a century—until the clan was destroyed by Minamoto no Yoritomo, the founder of the Kamakura period (1185–1333)—the Oshu Fujiwara clan built a city with temples and gardens based on Pure Land Buddhism, with sites including **Chusonji Temple**, the Tendai school temple with the beautiful **Konjiki-do** Golden Hall; **Motsuji Temple**, the ruins of a temple next to an elegant garden replicating Buddhist beliefs; and **Takkoku no Iwaya**, a temple known for its hall built at the foot of a cliff.

It is widely known that a legendary haiku poet, Basho Matsuo, traveled to the north and wrote the travelogue *Oku no Hosomichi* (Narrow Road to the Interior) in the seventeenth century. Hiraizumi is the northernmost part that Basho visited, and he composed a haiku, "Natsukusa-ya tsuwamono-domo ga yume no ato," which translates as "There are only summer grasses growing in this vestige of warriors' dreams." As this poem implies, the prosperous capital of Hiraizumi was gone with no trace by the Edo period. However, thanks to the efforts of the local government and people, Hiraizumi was restored and revived as a tourist destination that gives a glimpse of the glory of the Oshu Fujiwara clan. The Hiraizumi temples, gardens, and archaeological sites representing the Buddhist Pure Land are now recognized as a UNESCO World Heritage Site.

Narita: Power Spot Hidden in Plain Sight

When flying to Japan, most of you will use Narita Airport. Narita is the most popular gateway to Japan for foreign visitors, but they usually travel to Tokyo and other destinations right away and often overlook the city that is home to the airport. The city of Narita in Chiba Prefecture is actually home to the popular **Narita-san Shinsho-ji Temple**, which attracts over ten million visitors annually.

Narita-san Temple (©301dpm/Shutterstock.com)

Narita-san is a temple of Shingon Buddhism, founded by Kobo Daishi Kukai, and has over a thousand years of history. Inside the grounds you can see important cultural properties, such as the main temple, a three-tiered pagoda, small temples, halls, gates, a garden, and sculptures. People believe you can also receive power from these landmarks. Each temple and hall has its own "grace," such as health, safety, longevity, business prosperity, academic achievement, and more. You will want to collect *goshuin*, beautiful vermilion stamps that prove you visited the temples and halls. Collecting goshuin is a traditional habit, but it is getting popular with younger generations today. Blank goshuin notebooks are available at any temple, in bookstores, and even online. Since Narita-san has a number of goshuin spots, you can collect many. Also you have the opportunity to copy sutras using brushstrokes in a quiet setting.

Kawatoya Unagi Restaurant (©Andre Mazzone)

When you visit Narita-san, you must take a walk through **Omotesando**, a half-mile road leading to the temple. The road, lined with souvenir shops, cafes, restaurants, and museums, was established in the Edo period and has been thriving ever since. The must-try food here is at **Kawatoya**, a restaurant where you can witness chefs preparing their specialty, *unagi* (eels), from cutting to grilling. **Onaya Ryokan** was established during the Edo period as an inn and is now operated as a restaurant and shop. The current building, equipped with an upscale hall and Noh theater, was constructed 85 years ago. It's enjoyable to look at the historic surroundings during your meal.

Pagoda at Narita-san Temple (©Andre Mazzone)

Kawagoe: "Little Edo" from the Meiji Period

Kawagoe in Saitama Prefecture is known as "Little Edo" for its traditional look that resembles Edo (the old name for Tokyo). The city, which is just a half-hour train ride from Tokyo, was originally founded as a castle town and subsequently blossomed into a commercial town that made use of canals for transportation. But the unique look of Kawagoe emerged after a big fire in the late nineteenth century, during the Meiji period (1868–1912), that destroyed a large part of the city. People in Kawagoe learned that most of the buildings that survived from the fire were sturdy warehouses, and they—especially store owners and business people—decided to reconstruct their stores and offices with the same methods and engineering used for building traditional warehouses. These buildings, protected by black, plastered walls, gave Kawagoe a distinctive look that is both traditional yet quite different from samurai towns or temple towns.

To see a row of these buildings, head to the **Ichibangai** neighborhood. Most of the structures here are used as shops, cafes, restaurants, and museums, so you can go inside to browse. You should also visit **Kashiya Yokocho**, a little stone-paved alley with about 30 confectionery shops. Candies, sweets, and snacks are mostly handcrafted in each store using traditional methods, and you can enjoy freshly made snacks while strolling. Some of the stores offer Showa-style, cheap sweets and snacks that have been popular with kids starting in the twentieth century. But the symbol of "Little Edo" Kawagoe is **Toki no Kane**, a bell tower originally constructed 400 years ago. The current tower was built right after the aforementioned fire. The bell still rings four times a day to tell the time to local people and visitors.

Toki no Kane (©Yasufumi Nishi/©JNTO)

Shop built in the warehouse style in the Ichibangai (©Yasufumi Nishi/©JNTO)

Tips for Your Next Trip to Japan

Interview with Mr. Naohito Ise, Executive Director of the Japan National Tourism Organization

The mission of the Japan National Tourism Organization (JNTO) is to promote tourism in Japan to the world and provide useful information and services to foreign travelers. Chopsticks NY sat down with the Executive Director of JNTO New York, Mr. Naohito Ise, to learn how to maximize a trip to Japan.

With the Olympics and Paralympic Games coming up in 2020, much attention is being paid to Tokyo. What are some spots you recommend for visitors?

I recommend that tourists explore parts of Tokyo outside the main city, such as nearby **Mt. Takao** where you can enjoy hiking. Another great spot is the island **Shikinejima**, which you can do in a day trip. It takes a little over three hours on the high-speed ferry. There is also a large-scale passenger ferry that takes about 10 hours, allowing you to leave Tokyo at night and arrive early the next morning. You can spend the whole day at the beach and then be back in Tokyo for dinner. For those who want to spend the night on Shikinejima, lodging facilities such as B&Bs are available. The ferry also stops at several other islands such as **Niijima** and **Oshima**, great escapes from the big city with populations only in the thousands and beautiful ocean views.

Japan also has many amazing areas besides Tokyo, so what regional destinations in particular are appealing and why?

It's definitely worth going beyond the bustling tourist areas of Tokyo and Kyoto to lesser known spots. I especially recommend the southern island of Kyushu, where you can find things like the **Nordisk Village Goto Islands** in Nagasaki Prefecture. Officially opening this September, it will feature camping facilities with fancy tents and various amenities. While "glamping," you can barbeque fish that have been locally caught and interact with other travelers. Kyushu's **Kagoshima** Prefecture is famous for the active, ash-spewing volcano **Sakurajima**, which is accessible by a 40-minute boat ride. People live at the bottom of the volcano, and at the port you can get a bus which will take you around Sakurajima to soak in hot springs and take in the views. Kagoshima is also known for the island of **Yakushima**, which is a UNESCO World Heritage site and a popular destination for trekkers.

Many people use sites like Trip Advisor to prepare for traveling, but these sources don't cover everything. How can foreign travelers fill in these knowledge gaps?

I think the most important skill is knowing how to gather information on the ground and how to handle unexpected situations. JNTO's **Japan Official Travel App** offers travelers information regarding the locations of essentials like buses, coin lockers, ATMs, WiFi hotspots and visitor centers. You can use the app to search for a variety of things, such as mapping out your transit route. It will tell you in real time what services are available and how to access them, so it's quite useful once you are in the actual location. As anyone who travels knows all too well, you need to be prepared for situations you didn't anticipate, and this app has you covered for that.

Japan has seen large increases in tourism, so have any problems emerged as a result?

One issue is the lack of hotels to accommodate all the tourists, particularly luxury hotels in the Tokyo area. To solve this problem, a special tax exemption was created to incentivize hotel construction to meet this demand. Another infrastructural issue is the insufficiency of WiFi hotspots, though some strides have been made to rectify this. Finally, Japan has a lack of English-speaking tour guides, so the strict regulations governing this certification were relaxed to increase the pool of potential candidates.

Do you have any tips for Chopsticks NY readers to get the most out of their stay in Japan?

Ideally people want to spend money on experiences and food/drink as opposed to travel costs, and Japan has cheap and efficient ways to get around. One is the **Japan Rail Pass**, which gives those who purchase it before coming to Japan a multi-use rider pass with an extensive availability to trains and other modes of transportation provided by the rail company JR. To get to places like Hokkaido and Kyushu, plane travel is likely easier than bullet train. For this purpose, major Japanese airlines JAL and ANA both offer **one-way discount fares of 10,800 yen to foreign passport holders** with international tickets to and from Japan. There is also a **Japan Bus Pass** that enables cheap overnight travel on comfortable, stylish buses. These discounted flights and the bus pass can be booked online, but purchasing the rail pass requires a visit to a JR designated sales office or agent.

Naohito Ise was appointed to be the Executive Director of Japan National Tourism Organization (JNTO) New York this June. The organization is affiliated with Japan Tourism Agency of the Ministry of Land, Infrastructure, Transport and Tourism, and its mission is to entice foreign travelers to Japan.

Japan National Tourism Organization
60 E. 42nd St., Suite 448, New York, NY 10165
www.us.jnto.go.jp | www.jnto.go.jp

All Things New from Products, Stores to Services

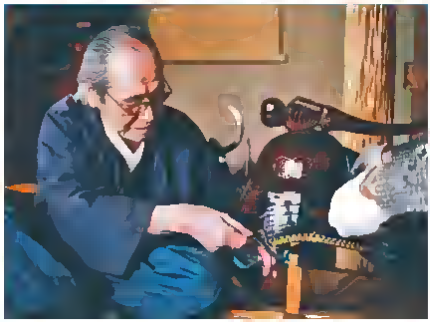
TRAVEL / WEBSITE

Explore Japan's Craftsmanship Through ANA's "IS JAPAN COOL?" Project

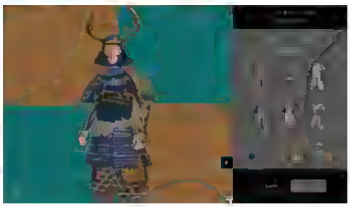
"IS JAPAN COOL?" is All Nippon Airways' inbound promotion project targeting international visitors to Japan. Its latest installment, launched this June, focuses on Japanese craftsmanship. The website content consists of two parts, "Interview" and "Samurai Avatar."

The "Interview" segment documents the lives of seven artisans, a traditional Japanese carpenter, artisan of Edo Kiriko cut glass, Japanese ink artisan, swordsmith, food model craftsman, Japanese dyeing artisan, and Japanese armor maker, allowing the audience to learn the work and precious legacies of traditional artisans. The "Samurai Avatar" segment takes a more modern approach to show a cool side of craftsmanship. It enables each site visitor to create his or her own original virtual/real samurai warrior figure with his or her face attached to the armor suit. The virtual samurai image can be shared via social media while 3D data can be downloaded for 3D printing to reproduce a real figure of the visitor as a samurai warrior. The "IS JAPAN COOL? CRAFTSMANSHIP" project sheds a light on traditional Japanese crafts, relatively unknown to the world, while providing a fun tool to appreciate Japanese craftsmanship in unique, modern ways. Go to www.ana-cooljapan.com to explore more.

www.ana-cooljapan.com/contents/craftsmanship/



Hiromichi Miura is a master Kacchushi (Japanese armor maker) and one of the seven artisans featured in the "Interview" section.



To make your own samurai avatar, capture your personal selfie first, then choose armor parts from 56 kinds of choices and backgrounds from 16 choices. Your personal avatar can be shared via social media.

FOOD

Sangaria's Strawberry & Milk Finally Landed in the U.S.

Just in time for the inauguration of summer, Sangaria, a Japanese beverage company known for Ramune, Milk Tea, and Chu-Hi, released **Strawberry & Milk** for the first time in the U.S. market. It's a strawberry-flavored milk drink, which has been extremely popular in Japan for its mild and refreshing flavor, and it finally landed in the U.S.

Sangaria utilizes a specially developed method that can maintain fresh flavor as if it is made at home. You can taste the refreshing sweetness and touch of sourness of strawberry embraced by mild milk in one sip. Strawberry & Milk is made in Japan and directly shipped to the U.S. Enjoy it chilled or room temperature anytime you want to refresh and energize. You can find it in select Japanese and Asian grocery stores.

Sangaria www.sangaria.com | Distributed by **JFC International, Inc.** www.jfc.com

BOOK

Make Your Own Rilakkuma with Pattern Book for "Amigurumi"!

"Amigurumi" refers to cute crocheted stuffed animals, which originated in Japan and have spread throughout the world. Patterns for amigurumi can be obtained online, but there has never been a pattern book like ***AMIGURUMI SAN-X CROCHET PATTERNS***. It features a variety of beloved San-X characters, such as "Rilakkuma and friends Tarepanda," "Sentimental Circus", "Kutusita Nyanko" and more, meaning you can make these adorable San-X character amigurumis by yourself! The book has step-by-step amigurumi techniques with full-color photographs, allowing you to follow very easily. Created by Eriko Teranishi and based on design concepts by San-X, the book will invite you to the fun world of crocheted stuffed characters.

VIZ Media, LLC www.viz.com

Japanese Restaurant Review

ROKI

•

Tonchin New York

•

Ikinari Steak Upper West

"WA" Cooking

Cold Tofu Salad with Myoga Ginger Salsa

Mixology Lab

Beach After Sunset with Ozeki Nigori

by Victor Octavianus, Honshu Lounge

Listing

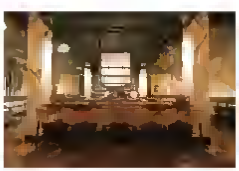
Japanese Restaurant Grocery

ROKI

12 W 21st St., (bet. Broadway & 5th Ave.) New York, NY 10010
TEL: 646-383-7654 | www.rokiny.com | Mon. 12 pm-2:30 pm, Tue-Thu: 12 pm-2:30 pm, 5-10:30 pm, Fri: 12 pm-2:30 pm, 5-11 pm, Sat: 5-11 pm, Sun: 5-10:30 pm

ROKI is an upscale brasserie that serves Japanese tapas dishes and ramen crafted by Co-owner/Executive Chef Koji Hagihara. You may be overwhelmed with the high ceiling and chic, modern decor, but the ambience is rather casual, and their menu is fun to explore. ROKI's signature *Japanese Canapes* are unique in the way in which they feature a crispy sushi base and there are a variety of dumplings and delectable buns, cold and hot appetizers—they have literally something for everyone. Hagihara encourages customers to enjoy their small plates and finish the meal with ramen, a Japanese concept called "Shime-no-Ramen." Among the 15 types of ramen are three summer specials that although served warm, will help keep you cool in the heat. All 3 summer bowls use organic chicken broth, allowing for a lighter soup. *Premium Wagyu Steak Ramen* is a steak dinner in a bowl, and roasted garlic oil enhances its taste. The creamy *Tomato Soy Ramen* is full of umami thanks to halved tomatoes that have been marinated with other tomatoes to add flavor. The jalapeno and *shichimi* togarashi in the *Citrus Organic Chicken Ramen* provide a slight kick while lime adds freshness. Make sure to pair ramen with summer specialty cocktails such as *Yuzu Punch* and *Sake Sour*!

ROKI offers 15+ original ramen bowls. Currently they serve three summer special bowls: *Premium Wagyu Steak Ramen*, *Citrus Organic Chicken Ramen*, and *Tomato Soy Ramen*, as parts of Roki's new summer menu.



ROKI can easily take 100 customers with a private dining space in the back

3 Best Sellers

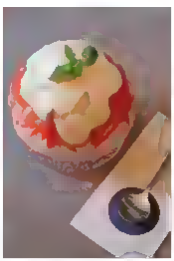
- **Kanpachi Carpaccio** $18
- **Fresh Uni and Seared Scallops** $18
- **Beef Filet Cutlet** $20

Tonchin New York

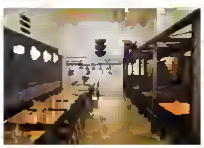
13 W 36th St (bet. 5th & 6th Aves.) New York, NY 10018
Mon-Fri 11:30 am-2 pm 5:30-10 pm Sat & Sun. 12 pm-10 pm
TEL 646-682-9912 | www.tonchinnewyork.com

Tonchin New York is the first U.S. outpost of the family-owned ramen chain Tonchin, based in Ikebukuro, Tokyo. The interior is a blend of modern Japanese sensibility and New York taste, which is reflected in their playful menu. But first and foremost, you should try their ramen bowls. Both noodles and broth are made fresh daily at the restaurant, and the medium thick and curly noodles were developed to pick up soup well when you dig in, allowing you to enjoy a perfect balance and harmony in your mouth. You can appreciate their masterful efforts with their signature bowl, the *Tokyo Tonkotsu Ramen*. This classic is their top selling ramen in both Tokyo and New York locations, but Tonchin New York curated some ramen for New Yorkers such as the vegan noodles and spicy Tan Tan noodles. Other examples of their unique creations can be found on their varied izakaya menu. Three different flavors of edamame, diverse toppings for buns, to name a few. But the most exciting addition this summer is *Kakigori* (shaved ice) topped with crafted fruit sauce and fluffy, silky "honey cream sauce". It's perfect to quench and cool you down in this season, but it will be listed on their permanent menu. Tonchin recommends enjoying kakigori after savoring ramen all year round.

Tonchin New York's signature *Tokyo Tonkotsu Ramen* is light and creamy with a kick of soy sauce. The clean and uplifting flavor will make you drink the broth to the last drop.



Kakigori is a Japanese shaved ice known for its delicate and fine texture. Tonchin brought a special ice-shaving machine from Japan to create the same quality of fineness which is the heart of the dish.



The industrial-modern interior is accentuated by circular graphics representing ramen bowls. In the foyer you will find photos of the original Tonchin in Ikebukuro.

3 Best Sellers

- **Tokyo Tonkotsu Ramen** $16
- **Tonckin Spicy Chicken Wing** $12/$16
- **Kakigori** $13

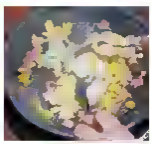
Ikinari Steak Upper West

NEW!

2233 Broadway (bet. 79th & 80th Sts.) New York, NY 10024
TEL: 917 261 6280 | www.ikinaristeakusa.com
Mon-Sun 11am-11pm

Ikinari Steak is perhaps one of the restaurants surrounded by the strongest force right now. Serving steak by weight in a fast casual setting, the restaurant chain from Japan changed steakhouse goers' habits. It allows customers to enjoy steak every week without breaking their bank. The steakhouse recently opened its 8th location in Manhattan since 2016 on the Upper West Side. The residential neighborhood with food savvy customers now enjoys 40-day wet aged cuts of Filet, Sirloin, and Ribeye at their own choice of size. They cook to your order, but the founder of Ikinari Steak, Chef Kunio Ichinose recommends "rare" because the benefits of aging are more apparent – there is an elegant umami with every bite, and a balance of textures. What is greater for meat lovers is that their price for *Rib Eye*—the most popular item, dropped to $16 per 10 ounce from $23 in all the Manhattan locations. But the lunchtime has a greater deal, offering *Rib Eye Set*, which comes with soup, salad, and rice, for $19 per 10 ounces. Also available now at Ikinari is mochi ice cream with 15 varieties. Plus, Ikinari recently revamped their sake menu to let customers enjoy steak and sake pairings.

You can enjoy sizzling steak at wallet-friendly prices at Ikinari Steak.



Garlic Pepper Rice is one of the most popular items at Ikinari. It's served on a hot skilled and finished right in front of you.

Mochi Ice Cream provided by Mochidoki has 15 flavors. You can choose from Black Sesame, Mango, Lychee, Thai Tea, Passionfruit, and more.

3 Best Sellers

- **My Rib Eye** $16 per 10 oz
- **Mochi Ice Cream** $4 (2 pcs) $5.50 (3 pcs) $7 (5 pcs)
- **Garlic Pepper Rice** $8

Japanese Restaurant Guide

$35 Average price (dinner entree and drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
★ Chopsticks NY available to pick up

Upper West

GO! GO! CURRY!
They serve Japanese-style thick curry sauce over well selected rice with your choice of topping. It's delicious freshly made yet quick cheap and high quality. That is why Go Go Curry is very addictive. Now You can enjoy Japanese comfort food in Harlem
567 W 125th St (at Broadway) $8 L
646-833-7143 www.gogocurryusa-ny.com

Amaza Fusian & Lounge $35 L
475 Amsterdam Ave. (bet. 82nd & 83rd St.)
212-874-1078

Ichie Restaurant $20 M
53 W 106th St. (bet. Manhattan & Columbus Ave.)
212-665-4969

Jin Ramen* $15 L
3183 Broadway (at 125th St.)
646-559-2982

Jin Ramaa* $15 L
462 Amsterdam Ave (at 82nd St.)
646-707-0755

Sushi Yasaka* $30 L
251 W 72nd St (bet. Broadway & West End Ave.)
212-496-8460

Nabe Harlem* $25 L
2367 Frederick Douglass Blvd (bet. 127th & 128th St.)
646-370-4008

Rat Rat Kan* $15 L
1467 Amsterdam Ave (bet. 131st & 133rd St.)
917-639-3342

Viae Sushi & Sake* $20 L
2853-55 Broadway (bet. 115th & 116th St.)
212-222 3588

Yasha Ramaa $13 L
540 Amsterdam Ave (bet. 106th & 107th St.)
212-222 2995

Upper East

Ooagari $40 M
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-6656

IRON Sushi* $25 L
355 E. 78th St (bet. 1st & 2nd Ave.)
212 772-7680

Mamokawa $35
1466 1st Ave (bet. 76th & 77th St.)
212-256-0403

Naruto Ramen* $10 L
1596 3rd Ave (bet. 93th & 90th St.)
212-289-7303

Sushi Seki* $57 Su
1143 1st Ave (bet. 62nd & 63rd St.)
212-371-0238

Tanoshi Sushi Sake Bar* $55 Su
1372 York Ave. (bet. 73rd & 74th St.)
917 2[illegible]-6254

YUKA* $25 L
1557 2nd Ave (bet. 80th & 81st St.)
212 772 0775

Midtown West

GO! GO! CURRY!*
The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website
273 W 39th St (bet. 7th & 8th Ave.) $8 L
212-730-5555 www.gogocurryusa-ny.com

OONBURI-YA* $25 L
253 W 55th St (bet. Broadway & 8th Ave.)
212-650-7308

The East Sake Bar $30
43 W 32nd St. (bet. 5th Ave. & Broadway)
212 563-1500

Hide-Chan Ramen $20 L
314 W 53rd St (bet. 8th & 9th Ave.)
212-903-0086

Ikkan Steak 5th Ave $20 L
37 W 46th St. (bet. 5th & 6th Ave.)
917-409-5781

Ikkan Steak Times Square $20 L
358 W 46th St. (bet. 8th & 9th Ave.)
917-409-5340

IPPUDO NY WESTSIDE $32 L
321 W 51st St. (bet. 8th & 9th Ave.)
212 974-2500

KATSUHAMA55* $16 L
43-45 W 55th St (bet. 5th & 6th Ave.)
212 541-7145

Mita Sushi* $11 Su
46 W 22nd St. (bet. 5th & 6th Ave.)
212-989-7888

Nippori* $30 L
245 W 51st St. (bet. Broadway & 8th Ave.)
646-964-5332

NOBU 57 $100
40 W 57th St (bet. 5th & 6th Ave.)
212 757 3000

Ootoya Times Sqaare $20 L
141 W 41st St (bet. 5th Ave. & Broadway)
212-704-0433

Sushiden* $45 Su
123 W 49th St. (bet. 6th & 7th Ave.)
212-398-2800

Sushiya* $20 L
26 W 56th St (bet. 5th & 6th Ave.)
212-247-5758

SUZUKI $70 Su
114 W 47th St. (bet. 6th & 7th Ave.)
212-278-0010

TABATA RAMEN* $15 L
540 9th Ave (bet. 39th & 40th St.)
212-290-7881

TABATA RAMEN* $15
557 6th Ave (bet. 37th & 38th St.)
212-465-2418

Totto Next Door $20 L
369 W 52nd St (bet. 8th & 9th Ave.)
—

Totta Raman W. 51st $20 L
464 W 51st St (bet. 9th & 10th Ave.)
646-596-3058

Totta Ramea W. 52nd $20 L
369 W 52nd St. (bet. 8th & 9th Ave.)
212-582-6052

Yakiton TOTTO $45 L
251 W 55th St (bet. Broadway & 8th Ave.)
212-245-4555

Yummy Sushi* $10 Su L
30 Rockefeller Plaza Concourse Level
212-459-2100

Midtown East

GO! GO! CURRY!*
East 53rd Stadium is the 6th locat on of Go! Go! Curry! in NYC. They provide large portions at a reasonable price. Its 45-seat dining room is easily filled up during lunch- and dinnertime. They also offer free delivery
235 E 53rd St (bet. 2nd & 3rd Ave.) $8.5 L
646-679-5259 www.gogocurryusa-ny.com

Aburiya Kiaaosuka* $65 L
213 E 45th St (bet. 2nd & 3rd Ave.)
212 867 5454

Azusa $35 Su L
3 E 44th St (bet. Madison & 5th Ave.)
212-681 0001

Midtown East Gyu-Kaka* $40 L
806 3rd Ave 2 FL (at 50th St.)
212 702 6818

Midtown East Hatsuhana $50 Su L
17 E 49th St (bet. Madison & 5th Ave.)
212 355-3345

Midtown East Hida-Chaa Ramen $20 L
248 E 52nd St 2 Fl (bet. 2nd & 3rd Ave.)
212-813-1800

Midtown East Ikkan Steak Park Ava $20 L
455 Park Ave. South (bet. 30th & 31st St.)
917 261-9758

Midtown East Izakaya Riki $40 L
141 E 45th St. (bet. 3rd & Lexington Ave.)
212-3[illegible]-5[illegible]

Midtown East Kajitsu $80 Su L
125 E 39th St (bet. Lexington & Park Ave.)
212-228-4873

Midtown East KATSUHAMA47* $18 L
11 E 47th St. (bet. Madison & 5th Ave.)
212 758-5305

Midtown East Kokaga $35 M L
125 E 39th St (bet. Lexington & Park Ave.)
212 228-4873

Midtown East Lucky Cat $30 L
232 E 53rd St. (bet. 2nd & 3rd Ave.)
212-[illegible]-5333

Midtown East Mifuna $70 Su
245 E 44th St (bet. 2nd & 3rd Ave.)
212-986-2800

Midtown East Nada-Sashi $25 Su L
135 E 50th St (bet. 3rd & Lexington Ave.)
212-[illegible]-2537

Izakaya specialized in Japanese craft beer, fusion cocktail, and jizake in LES
IZAKAYA JURAKU
@izakayajuraku
212 477 0100

Midtown East **Nare Sashi**
115 E. 57th St. (bet. Lexington & Park Ave.)
646-678-0091 — $25

Midtown East **Nippaa***
155 E. 52nd St. (bet. 3rd & Lexington Ave.)
212-759-0226 — $45

Midtown East **ONODERA**
461 5th Ave. (bet. 40th & 41st St.)
212-390-0925 — $70

Midtown East **Ramen Takumi***
517 3rd Ave. (bet. 34th & 35th St.)
212-679-2752 — $10

Midtown East **Sakagura***
211 E. 43rd St. #1F (bet. 2nd & 3rd Ave.)
212-953-7253 — $50

Midtown East **Shiobashi***
7 E. 48th St. (bet. Madison & 5th Ave.)
212-813-1001 — $30

Midtown East **Shiaya Shakudo**
248 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-230-1234 — $20

Midtown East **Shochu & Tapas AYA**
247 E. 50th St. (bet. 2nd & 3rd Ave.)
212-715-0770 — $30

Midtown East **Soba TOTTO**
211 E. 43rd St. 1 Fl (bet. 2nd & 3rd Ave.)
212-557-0200 — $40

Midtown East **Sushidea**
19 E. 49th St. (bet. Madison & 5th Ave.)
212-758-2700 — $45

Midtown East **TOMI JAZZ**
236 E. 53rd St. (bet. 2nd & 3rd Ave.)
646-437-1254 — $30

Midtown East **Totto Ramea E 52nd**
248 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-421-0052 — $20

Midtown East **West Udon Izakaya**
150 E. 48th St. (bet. 3rd & Lexington Ave.)
212-922-9577 — $10

Midtown East **Wokuni**
325 Lexington Ave. (bet. 38th & 39th St.)
212-447-1212 — $50

Midtown East **Yakiniku GEN***
259 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-602-1128 — $50

Midtown East **Yamato Ramaa & Izakaya**
542 3rd Ave. (bet. 36th & 37th St.)
646-801-0967 — $25

Korea Town

Koreatown **Ichi Umi Restaurant***
6 E. 32nd St. (bet. Madison & 5th Ave.)
212-725-1333 — $30

Koreatown **Izakaya MEW***
53 W. 35th St. (bet. 5th & 6th Ave.)
646-368-8364 — $25

Chelsea

Chelsea **Ajisen Ramea***
136 W. 25th St. (bet. 6th & 7th Ave.)
646-638-0198 — $16

Chelsea **E.A K. Ramea**
459 6th Ave. (bet. 11th & 12th St.)
646-993-2027 — $20

Chelsea **annju***

A self-service restaurant conveniently located near union square, station. annju features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, shabu donburi, and sake.

20 E 19th St (bet. 5th Ave. & Broadway)
646-336-7004 — $10

Chelsea **GO! GO! CURRY!***

Chelsea Stadium is the 4th location of Go! Go! Curry! In NYC. "Katsu curry", "Hit-me-run curry", and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th, and 25th of each month, get free topping coupons on purchases for GO GO DAY.

144 W. 19th St. (bet. 6th & 7th Ave.)
212-255-4555 www.gogocurryusa-ny.com — $8.5

Chelsea **Haaamizuki Cafe***
143 W. 28th St. (bet. 6th & 7th Ave.)
212-695-5533 — $9

Chelsea **Ikinari Steak Chelsea 7th Ave**
154 7th Ave. (bet. 19th & 20th St.)
917-409-6857 — $20

Chelsea **Ikinari Steak Chelsea 8th Ave**
96 8th Ave. (bet. 14th & 15th St.)
646-692-3276 — $20

Chelsea **Kiku Sushi**
235 9th Ave. (bet. 24th & 25th St.)
212-627-3660 — $15

Chelsea **NAOKI**
311 W. 17th St. (bet. 8th & 9th Ave.)
646-861-0086 — $90

Chelsea **Ootoya Chelsea**
9 W. 18th St. (bet. 5th & 6th Ave.)
212-255-0018 — $20

Chelsea **Yakiniku Futago**
37 W. 17th St. (bet. 5th & 6th Ave.)
212-620-0225 — $29

Gramercy

Gramercy **Choshi***
77 Irving Place (at 19th St.)
212-420-1415 — $20

Gramercy **Mishima***
154 Lexington Ave. (bet. 30th & 31st St.)
212-532-3506 — $25

Gramercy **Sushi SEN-NIN**
30 E. 33rd St. (bet. Park & Madison Ave.)
212-779-2202 — $40

Gramercy **Tsuru Ton Tan**
21 E. 16th St. (bet. Broadway & 5th Ave.)
212-598-1000 — $30

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.)
212-475-0969 — $20

West Village

West Village **Cho Cho San***
15 W. 8th St. (bet. 5th & 6th Ave.)
212-473-3333 — $25

West Village **Ojo Restaurant***
14 W. 4th St. (at Mercer St.)
212 505-4343 — $25

MIDTOWN WEST
MON-SAT 12pm - 4:30pm
5:30pm - 12am
SUN 4pm - 11pm
366 W 52nd
(bet. 8av & 9av)
212.582.0052

HELLS KITCHEN
MON 4:30pm - 11pm
TUE-SAT 11:30am - 3:45pm
4:30pm - 11pm
SUN 11:30am - 9:30pm
464 W 51st
(bet. 9av & 10av)
646.596.9056

MIDTOWN EAST
MON-FRI 11:30am - 3pm
5:30pm - 11:30pm
SAT 12:30pm - 11:30pm
SUN 12:30pm - 10:30pm
248 W 52nd
(bet. 2av & 3av)
212.421.0052

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Monday - Wednesday 5:30 pm - 10:30 pm
Thursday - Saturday 5:30 pm - 11:00 pm
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teisui.nyc

West Village **GO! GO! CURRY!***

With the motto "Everything for your taste buddy!" 5th 15th 25th am GO!GO!Day Order any kind of Curry and you can receive one free topping coupon Vegetable Curry is now available at the Washington Square Park Stadium location They offer free deli very

231 Thompson St (bet W 3rd & Bleecker St) **$8.5**
212-505-2555 www.gogocurryusa-ny.com

West Village **E.A.K. Ramen** **$13**
489 6th Ave. (bet. 11th & 12th St.)
646-863-2027

West Village **EN Japanese Brasserie** **$40**
435 Hudson St. (at Leroy St.)
212-647-1196

West Village **Hakata Tonton*** **$25**
61 Grove St. (bet. 7th Ave. & Bleecker St.)
212-242-3636

West Village **MEW MEN** **$18**
7 Cornelia St. (bet. West 4th & Bleeker St.)
212-727-1050

West Village **Mikado*** **$20**
525 6th Ave. (bet. 13th & 14th St.)
212-255-3311

West Village **Mi-Ne Sushi Totoya** **$25**
496 6th Ave. (bet. 12th & 13th St.)
917-675-6342

West Village **Ramen Takumi*** **$13**
1 University Pl. (bet. University & Waverly Pl.)
212-229-2752

West Village **Ramen-Ya West 3rd** **$15**
133 W. 3rd St. (bet. Macdougal & 6th Ave.)
212-254-8528

West Village **Ramen-Ya West 4th** **$15**
111 W. 4th St. (bet. 6th & 7th Ave.)
212-533-5440

West Village **Rockmaisha*** **$35**
11 Barrow St. (bet. West 4th & Bleecker St.)
212-475-7775

West Village **Souen Restaurant*** **$20**
28 E. 13th St. (bet. University Pl. & 5th Ave.)
212-627-7150

East Village

East Village **Umnaa**

Umnaa is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu All authentic Japanese homestyle dishes are prepared by the owner/chef Try Goto Udon (udon noodles from Goto Islands of Japan)

96 E. 3rd St. (bet. 1st & 2nd Ave.) **$20**
646-654-1122 www.downtownumimae.com

East Village **Baroa Beraa**
184 1st Ave. (at 10th St.) **$30**
212-477-1005

East Village **Bassou**
5 Bleecker St. (bet. Elizabeth St. & Bowery) **$40**
212-228-9502

East Village **Cha-An**
230 E. 9th St. 2Fl. (bet. 2nd & 3rd Ave.) **$20**
212-228-4030

East Village **Cho-Ko Restaurant**
59 1st Ave. (bet. 3rd & 4th St.) **$10**
212-614-0985

East Village **Curry-Ya**
214 E. 10th St. (bet. 1st & 2nd Ave.) **$20**
646-602-4775

East Village **East Noodle**
119 2nd Ave. (at 7th St.) **$16**
212-982-4265

East Village **Gyu-Kaku*** **$40**
34 Cooper Sq. (bet. 4th St. & Astor Pl.)
212-475-2985

East Village **Hakata Hot Pot** **$30**
56 St. Marks Pl. (bet. 1st & 2nd Ave.)
212-533-7711

East Village **Hasaki*** **$40**
210 E. 5th St. (bet. 2nd & 3rd Ave.)
212-473-3327

East Village **Hi-Collar**
214 E. 10th St. (bet. 1st & 2nd Ave.) **$20**
212-777-7011

East Village **Ikinari Steak East Village** **$20**
90 E. 10th St. (bet. 3rd & 4th Ave.)
917-388-3546

East Village **IPPUDO NY** **$29**
65 4th Ave. (bet. 9th & 10th St.)
212-388-0088

East Village **IRON Sushi*** **$25**
212 10th St. (bet. 1st & 2nd Ave.)
212-228-0102

East Village **JEWEL BAKO** **$45**
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.)
212-979-1012

East Village **Kambi Ramen House*** **$15**
351 E. 14th St. (bet. 1st & 2nd Ave.)
212-228-1368

East Village **Kanka*** **$25**
25 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-254-6363

East Village **Kotobuki** **$25**
5 E. 3rd Ave. (bet. 10th & 11th St.)
212-353-5088

East Village **Kyo Ya** **$42**
94 E. 7th St. (bet. Ave. A & 1st Ave.)
212-982-4140

East Village **MINCA**
53 E. 5th St. (bet. Ave. A & B) **$10**
212-505-6001

East Village **Oh! Taisho*** **$20**
8 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-673-1300

East Village **Ootoya Greenwich Village**
41 E. 11th St. (at University Pl.) **$20**
212-473-4300

East Village **Otafuku x Madetai*** **$7**
220 E. 9th St. (bet. 2nd & 3rd Ave.)
646-998-3438

East Village **Rai Rai Kea*** **$15**
216 E. 10th St. (bet. 1st & 2nd Ave.)
212-477-7030

East Village **Ramaa Misoya New York**
129 2nd Ave. (bet. 7th St. & St. Marks Pl.) **$10**
212-777-4925

East Village **Ramen Setagaya *** **$13**
34A St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-387-7855

East Village **Rice Burger Yonekichi**
238A E. 9th St. (bet. 2nd & 3rd Ave.) **$14**
646-998-0785

East Village **Shabu-Tatsu*** **$30**
216 E. 10th St. (bet. 1st & 2nd Ave.)
212-477-2972

East Village **Sobaya*** **$20**
229 E. 9th St. (bet. 2nd & 3rd Ave.)
212-533-6966

East Village **Souen East Village*** **$15**
326 E. 6th St. (bet. 1st & 2nd Ave.)
212-388-1155

East Village **Takahachi East Village**
35 Ave. A (at 6th St.) **$25**
212-505-6524

East Village **Udon West*** **$20**
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)

East Village **Uogashi** **$30**
188 1st Ave. (bet. 11th & 12th St.)
212-253-0628

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14 Mott St
New York NY 10013
(212)-667-9680

Flushing
38-10 138th St. 1st Fl
Flushing NY 11354
(718)-395-8119

East Village **Yakiniku West***
211 E 43th St. (bet. 2nd & 3rd Ave.) $25
212-370-0236

East Village **Yakitori Taisho***
5 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212-228-5006

East Village **Zen 6***
321 E 6th St. (bet. 1st & 2nd Ave.) $15
646-428-8471

East Village **Zen 6***
31 St. Marks Pl (bet. 2nd & 3rd Ave.) $12
212-533-8455

East Village **ZUNOO-YA**
84 E 10th St. (bet. 3rd & 4th Ave.) $20
917-409-3545

Lower Manhattan

Lower Mhn **GO! GO! CURRY!***

World Trade Center Stadium is their 3rd location after Times Square and Washington Square Park Stadium. On the 5th 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check the website for special promo.
12 John St. (bet. Broadway & Nassau St.) $8 5
212-406-5555 www.gogocurryusa-ny.com

Lower Mhn **Kuu Ramen**

Chef Take 1 om Sapporo meticulously crafts his chicken broth by simmering it for over 8 hours, layering in unique ingredients to give it a depth of flavor. Delivery is available, so a hot bowl of authentic ramen is only a phone call away. Enjoy it at home and office.
20 John St. (bet. Broadway & Nassau St.) $15
212-571-7177 www.kuuramen.com

Lower Mhn **Ajisen Ramen***
14 Mott St. (bet. Worth & Bayard St.) $16
212-267-9880

Lower Mhn **Azasu**
48 Clinton St. (bet. Stanton & Rivington St.) $30
212-777-7000

Lower Mhn **Bento Nouveau***
32 Broadway (at Morris St.) $8
212-747-0984

Lower Mhn **Japanese Curry Goemon**
28 Kenmare St. (bet. Elizabeth & Mott St.) $15
212-226-1262

Lower Mhn **KOMEWAZA**
40 Water St. (at Coenties Slip) $17
646-368-1727

Lower Mhn **NY Sushi Ko**
51 Clinton St. (bet. Rivington & Delancey St.) $61
917-734-5857

Lower Mhn **Rabbit House**
75 Forsyth St. (bet. Canal & Hester St.) $20
212-343-4200

Lower Mhn **Ramen Ishida**
122 Ludlow St. (bet. Delancey & Rivington St.) $20
646-590-3276

Lower Mhn **Yokitori Tora**
72 Kenmare St. (bet. Mulberry & Mott St.) $35
212-966-1100

Lower Mhn **Yopparai**
151 Rivington St. (bet. Suffolk & Clinton St.) $40
212-777-7253

Tribeca

Tribeca **Azabe**
428 Greenwich (bet. Laight & Vestry St.) $25
212-274-0428

Tribeca **B Flat**
277 Church St. (bet. White & Franklin St.) $25
212 219-2370

Tribeca **Brushstroke**
30 Hudson St. (at Duane St.) $75
212 791-3771

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $25
212-274-1500

Tribeca **NOBU DOWNTOWN**
105 Broadway (bet. Dey & Fulton St.) $100
212-219-0500

Tribeca **NOBU NEXT DOOR**
195 Broadway (bet. Dey & Fulton St.) $75
212-334-4445

Tribeca **Shigure***
277 Church St. (bet. White & Franklin St.) $25
212-925-0200

Tribeca **Sushi Azabu**
428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Tribeca **Takahachi Tribeca***
145 Duane St. (bet. Church & W Broadway) $35
212-571-1630

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40
212-233-3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51
212 343-0404

Soho **Hinohisa**
73 Thompson St. (bet. Broome & Spring St.) $85
212-925-1613

Soho **Omen**
113 Thompson St. (bet. Spring & Prince St.) $30
212-925-8923

Soho **Souen Soho***
210 6th Ave. (at Prince St.) $20
212-807-7421

Brooklyn

Brooklyn **Samurai Pope**

The signature dish at Samurai Pope is their Kakeke Pork Belly Ramen. Rich milky soup extracted from pork belly. First try as is, then gradually add bonito broth for milder flavor. Their selection of side dishes and sake are quite large, and they are also open for lunch.
32 Varet St. (bet. Graham & Manhattan Ave.) $20
718-599-7171

Brooklyn **1 or 8***
176 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Ant Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15
718-923-1100

Brooklyn **Bozu**
257 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Gentō***
391 Flatbush Ave. (bet. Park & Prospect Pl.) $25
718-638-6868

Brooklyn **Hibino Japanese Restaurant**
333 Henry St. (at Pacific St.) $35
718-332-5150

Brooklyn **ICHIRAN NY Brooklyn**
374 Johnson Ave. (bet. Bogart St. & Morgan Ave.) $25
718-381-0481

Brooklyn **IZAKAYA on SMITH**
178 Smith St. (bet. Wyckoff & Warren St.) $20
718-855-2277

Brooklyn **KOGANE RAMEN**
78 Henry St. (bet. Pineapple & Orange St.) $20
718-875-2828

Brooklyn **Mizu**
314 Bedford Ave. (bet. 6th St & 7th St.) $20
718-782-6868

Brooklyn **Naruto Ramen**
276 5th Ave. (bet. 1st & Garfield St.) $12
718-832-1111

Brooklyn **Okiway**
1009 Flushing Ave. (bet. Wilson Ave & Noll St.) $30
718-417-1091

Brooklyn **OZU**
78 Clark St. (bet. Hicks & Henry St.) $20
718-797-3295

Brooklyn **Ramen Andante**
130 Grand St. (bet. Berry & Bedford Ave.) $15
929-397-0010

Brooklyn **Ramen Setagaya***
280 Bedford Ave. (bet. Grand & N 1st St.) $15
718-218-8508

Brooklyn **SALT + CHARCOAL**
171 Grand St (at Bedford Ave) 718-782-2087 $30

Brooklyn **Samurai Mama**
205 Grand St (bet. Bedford & Driggs Ave) 718-599-5181 $20

Brooklyn **Samurai Papa BS**
594 Lafayette Ave (bet. Nostrand & Marcy Ave) 718-305-8181 $18

Brooklyn **Sushi Katsuei**
210 7th Ave (at 3rd St.) 718-788-5338 $35

Brooklyn **WASAN**
440 Bergen St (bet. 5th & Flatbush Ave) 347-725-3550 $40

Brooklyn **Zenkichi***
77 N 6th St. (bet. Berry St. & Wythe Ave.) 718-388-8385 $60

Queens

Queens **Ajisai Ramen***
31-10 13th St., 1 Fl. Flushing, NY 11354 718-335-8118 $16

Queens **ARIYOSHI***
41-13 Queens Blvd. Sunnyside, NY 11104 718-937-3288 $18

Queens **Ginpechi***
33-41 Francis Lewis Blvd. Bayside, NY 718-539-8531 $30

Queens **gowasabi***
34-02 30th Ave., Astoria, NY 11103 718-204-7354 $23

Queens **Hoshi Ramen & Izakaya***
132-12 Northern Blvd Flushing, NY 11359 718-224-2991 $12

Queens **Hibino Japanese Restaurant***
10-70 Jackson Ave Long Island City, NY 11101 718-392-5190 $35

Queens **KATSUNO***
103-01 Metropolitan Ave., Forest Hills, NY 718-575-4033 $35

Queens **Konda***
29-13 Broadway Astoria, NY 11106 718-204-0080 $30

Queens **Pink Nori***
35-08 30th Ave Astoria, NY 11103 718-865-2351 $30

Queens **Ramen Okidoki***
34-05 30th Ave Astoria, NY 11103 718-106-1677 $15

Queens **Sushi Yasu***
70-11 Austin St Forest Hills, NY 11375 718-575-5185 $30

Queens **Takesushi***
43-46 42nd St Sunnyside, NY 11104 718-729-8259 $25

Queens **Tendo Soshi**
66-26 Fresh Pond Rd Ridgewood, NY 11385 718-381-0909 $12

Queens **Watawa Sushi***
33-10 Ditmars Blvd., Astoria, NY 11105 718-545-9598 $28

Long Island

Long Island **Restaurant Yamaguchi***

Since 1986 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Aside from the regular menu daily lunch specials and the Chef Special are popular among the local patrons

49 Main St. Port Washington, NY 11050 516-883-3500 $25

Long Island **Inatome Japanese Steak House***
6 5th St. Valley Stream, NY 11581 516-872-0415 $28

Long Island **Kobaa Restaurant***
2018 Merrick Rd Merrick, NY 11566 516-223-8200 $30

Long Island **KuraBom***
479 New York Ave., Huntington, NY 11743 631-673-0080 $30

Long Island **Kurofuna***
77 Commack Rd Commack, NY 11725 631-499-1075 $20

Long Island **Momon Restaurant***
1300 Franklin Ave Garden City, NY 11530 516-747-3883 $32

Long Island **San Restaurant***
23 Main St. Sag Harbor, NY 11963 631-725-1774 $45

Long Island **Shira of Japan***
401 Old Country Rd Carle Place, NY 11514 516-997-4770 $20

Long Island **Yuki's Paletta Too***
151 Merrick Ave., Merrick, NY 11566 516-867-8738 $25

Westchester

Westchester **Gyu-Kaku***
160 Main St., White Plains, NY 10601 914-358-5208 $40

Westchester **Hajime***
257 Halstead Ave Harrison, NY 10528 914-777-1543 $35

Westchester **Kaito***
26 Palmer Ave Bronxville, NY 10708 914-337-1295 $25

Westchester **Momiji***
251 Halstead Ave, Harrison, NY 10528 914-835-1078 $25

Westchester **Noda***
200 Hamilton Ave., White Plains, NY 10601 914-948-0990 $25

Westchester **RAMEN MUSASHI***
616 White Plains Rd Scarsdale, NY 10583 914-472-1488 $12

Westchester **Roc N Raman 914***
19 Anderson St. New Rochelle, NY 10801 914-365-1166 $19

Westchester **Sazan Restaurant***
723 Saw Mill River Rd Ardsley, NY 10502 914-674-0015 $23

New Jersey

New Jersey **Higo Botten Ramen***
2024 Center Ave #J & K Fort Lee, NJ 07024 201-461-5465 $15

New Jersey **Honshu Lounge***
95 Greene St., 2 Fl. Jersey City, NJ 07302 201-324-2788 $25

New Jersey **Ichi Umi Restaurant**
352 Menlo Park Dr Edison, NJ 08837 732-906-2370 $30

New Jersey **Jasho Restaurant**
120 Cedar Grove Ln Somerset, NJ 08873 732-405-6868 $25

New Jersey **Koname***
783 Palisade Ave Cliffs de Park, NJ 07010 201-586-0080 $25

New Jersey **Komagashi too***
99 Town Sq. Pl., Jersey City, NJ 07310 201-533-8888 $30

New Jersey **Kotohira ramen**
807 Gorge Rd Cliffs de Park, NJ 07010 201-943-8003 $15

New Jersey **Kyushu Sushi***
209 Paterson Ave Wallington, NJ 07057 973-773-7100 $25

New Jersey **Menya Sandaime***
1538 Parkin Ave., Fort Lee, NJ 07024 201-482-4141 $10

New Jersey **Menya Sandaime Jersey City***
570 Washington Blvd., Jersey City, NJ 07310 — $15

New Jersey **Monster Sushi***
395 Springfield Ave Summit, NJ 07901 908-598-1100 $25

New Jersey **Nagoyaka Sushi***
1 Gateway Plaza W Newark, NJ 07102 973-623-1880 $18

New Jersey **Yokitori 39**
252 254 Degraw Ave Teaneck, NJ 07666 201-862-0700 $35

Honey Sauce Grilled Chicken
$13
Eat in or take out
Grilled chicken with original honey sauce and parsley on top. With fresh veggies, it makes a great combination for the summertime.
20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-9pm

New Jersey **Yamagata Restaurant***
1936 Palisades Ave Fort Lee NJ 07024 | $25
201 585-0400

New Jersey **Yumi**
1120 Ocean Ave., Sea Bright, NJ 07760 | $45
732-212-0681

CAFE

Upper West **Baard Papa's Upper W...**
2167 Broadway (bet 77th & 78th St.) | Cream Puffs
212 799-3770

Midtown West **Brooklyn Bell Factory**
729 6th Ave (bet. 45th & 46th St.) | Darayaki Pancake
646-822-9820

Midtown West **Cafe Zarya Midtown W...**
1073 5th Ave (bet. 40th & 41st St.) | Bakery
212 764-6765

Midtown West **BentOn Cafe**
158 E. 46th St (bet. 3rd & Lexington Ave.) | Bakery
212-922-8788

Midtown West **Bon Vivant New York**
238 E. 58th St (bet. 2nd & 3rd Ave.) | Cafe
646-481-4044

Midtown West **Cafe Zarya Midtown E**
1 E. 41st St. (bet. Madison & 5th Ave.) | Bakery
212 973-0900

Midtown West **IPPDDD TEA**
125 E. 39th St. (bet. Lexington & Park Ave.) | Japanese tea
212-370-0505

Midtown West **Minamoto Kitchoan**
509 Madison Ave (bet. 52nd & 53rd St.) | Confectionery
212-489-3747

East Village **Cafe Zarya East Village**
65 Cooper Sq (bet. 7th St. & St. Marks Pl.) | Bakery
212 253-9700

East Village **Chikalicious**
203 E 10th St (bet. 1st & 2nd Ave.) | Dessert Bar
212-475-0925

East Village **PANYA**
8 Stuyvesant St (bet. 9th St. & 3rd Ave.) | Bakery
212 777-1330

East Village **Spot Dessert Bar**
13 St. Marks Place (bet. 2nd and 3rd Ave.) | Cakes
212-777-9670

Lower Mhn **BentOn Cafe**
123 William St. (bet. Fulton & John St.) | Cafe
212-608-5450

Lower Mhn **Yaya Tea Garden**
51 Chrystie St (bet. Hester & Canal St.) | Rice Balls
212-226-8303

Lower Mhn **Yaya Tea Garden**
206 Grand St (bet. Grand & Mott St.) | Rice Balls
212-929-2302

Brooklyn **Brooklyn Bell Factory**
96 Monroe Ave (bet. Leonard & Manhattan Ave.) | Meatball Bento
718-387-5298

Brooklyn **Kulu Desserts**
606 62nd St., Brooklyn NY 11220 | Desserts
718-438-2618

Brooklyn **Sweet Dynasty**
5918 8th Ave Brooklyn NY 11220 | Ice cream
718-765-1668

Brooklyn **Yaya Tea Garden**
2320 86th St Brooklyn NY 11214 | Cafe
718-333-3232

Queens **Kulu Desserts**
37-06 Prince St., Flushing NY 11354 | Desserts
718-886-3302

Queens **Kulu Desserts**
81-55 Broadway Elmhurst, NY 11373 | Desserts
718-751-0888

Queens **Rasobox Inc**
4120 27th Ave., Long Island City NY 11101 | Cafe
718-784-3690

Queens **Silk Cakes**
58-14 Metropolitan Ave | Cup Cakes
718-830-3638

New Jersey **Minamoto Kitchoan**
535 River Rd Edgewater NJ 07020 | Confectionery
201 313-0335

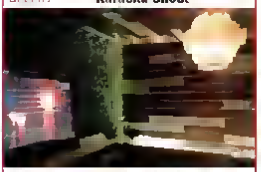
New Jersey **Parisianna**
250 Main St. Fort Lee NJ 07024 | Bakery
201-592-8778

KARAOKE

East Village **Sing Sing (Ave. A)***

Among the newest and trendiest restaurants on Avenue A. Sing Sing offers a bar lounge and 15 private rooms for karaoke. This low-key spot for celebrities. Large party rooms are available for up to 30 people. OPEN 7 DAYS
81 Ave A (bet. 4th & 5th St.) | $4.5-8/h per person
212-674-0700 www.karaokesingsing.com

Queens **Karaoke Shout**



Ba[illegible]anke[illegible]nc[illegible]oom[illegible]ip to 15 people. 25,000 Engl[illegible] songs ava[illegible]able. All o Spanish Japanese, Chinese, Thai and even more fore[illegible]gn songs are available. Your party will be much more exciting in the multi themed private rooms. Our new remote app Healson C[illegible] available at the App Store & Google Play for free!
32-46 Steinway St Astoria NY 11103 | $5-8/h person
718-503-0080 www.karaokeshout.com

Chelsea **Karaoke One 7**
29 W 17th St. (bet. 5th & 6th Ave.) | $7/song $6/person
212-675-3527

East Village **Sing Sing (St. Marks)***
SING-SING KARAOKE ST MARKS
Conveniently located on St Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokes-nysing.com
9 St Marks Pl 2Fl (bet. 2nd & 3rd Ave.) | $4.5-8/h per person
212-387-7800 www.karaokes-nysing.com

Midtown East **Karaoke Duet 48***
304 E. 48th St. (bet. 1st & 2nd Ave.) | $4/h /person
212-753-0030

Koreatown **Karaoke Duet 35***
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) | $4/h /person
646-473-0828

SING SING KARAOKE
Everyday Happy Hour! Open to 9pm $4.5/hr/p
• 15 private rooms for your parties, accommodate up to 40 people
• A bar lounge • Bring your own food with no extra charge
*Mention Chopsticks NY
The first hour
50% off
(only Mon-Thu)
$4.5/hr/p
ALL DAY
St. Marks
9 St. Marks Place, 2nd Fl. (bet. 2nd & 3rd Ave.)
212-387-7800
Hours
Sun-Thu 1pm-4am
Fri&Sat 1pm 6am
Avenue A
81 Avenue A (bet. 5th & 6th St.)
212-674-0700
Hours
Mon-Thu 6pm 4am
Fri Sat & Sun 4pm 6am

"WA" Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan". In this cooking corner, Chopsticks NY introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories. This month, Misako sensei introduces a summery salad with the trifecta of Japanese ingredients: tofu, shiso leaves and *myoga* ginger. Shiso and myoga are both pungent and soothing, instantly adding a refreshing kick to the salad.

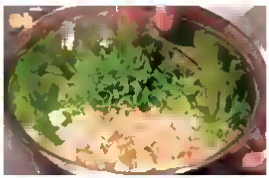
Recipe created by Misako Sasai

Savory | Sweets

Cold Tofu Salad with Myoga Ginger Salsa

Tofu and shiso leaves are popular in the U.S., but myoga ginger may not be as yet. It has a strong yet refreshing aroma and flavor, making it a perfect condiment. When it's used with shiso leaves, it gives a multitude of summery twists to any dish.

[Ingredients]
(Serves 2)
- ❑ 1/2 package (7oz) medium firm tofu
- ❑ 2 myoga ginger
- ❑ 6 mini tomatoes
- ❑ 1 tbsp finely chopped scallion
- ❑ 1/2 tsp grated ginger
- ❑ 3 shiso leaves
- ❑ 2-3 tbsp ponzu



Directions
1. Cut ½ package tofu into 3 rectangles and cut across into half making 6 pieces.
2. In a bowl, mix finely chopped myoga ginger, chopped mini tomatoes, finely chopped scallion and grated ginger and mix well.
3. Place rectangle tofu pieces on serving platter and top them with myoga ginger mixture.
4. Drizzle ponzu over and garnish with julienned shiso leaves.

TIP

Myoga ginger can be purchased at most Japanese grocery stores as well as at some farmer's markets during the season. This is a staple Japanese summer herb with tons of refreshing flavor. Enjoy and stay cool!

Energy-Boosting Creative Sushi
with Crazy Cuizine Teriyaki Chicken

Sweet and savory teriyaki chicken is one of the most beloved Japanese dishes, and it can be transformed into another popular Japanese dish, sushi roll! Pre-cooked and seasoned already, Crazy Cuizine brand's Teriyaki Chicken is easy to be rolled into a plentiful creative roll that can satisfy everyone.

INGREDIENTS (Serves 4)

- ☐ 1 box Day-Lee Pride Crazy Cuizine Teriyaki Chicken
- ☐ 4 cups cooked sushi rice
- ☐ 2 tbsp sushi or seasoned rice vinegar*
- ☐ 1 avocado
- ☐ 2 mini cucumbers
- ☐ 4 sheets nori seaweed

*If you can't find the seasoned rice vinegar, you can make one at home. Home made sushi vinegar: mix 1/3 cup of rice vinegar with 3 tablespoons of sugar and 1 teaspoon of salt

DIRECTIONS

1. While cooked rice is still hot, mix with seasoned rice vinegar and set it aside.
2. Cook Day-Lee Pride Crazy Cuizine Teriyaki Chicken according to the instructions on the package.
3. Thinly slice avocado lengthwise.
4. Cut cucumbers into thin, long strips.
5. Place a nori seaweed on a bamboo sushi mat, shiny side down**.
6. Spread 1 cup of seasoned sushi rice evenly on nori seaweed leaving 1 inch space on the top.

7. Arrange teriyaki chicken, avocado slices and cucumber strips across evenly at the bottom of rice and nori bed. Make sure bottom of nori sheet is lining up with the bottom of bamboo mat before rolling.

8. Start rolling by lifting the bamboo mat with nori seaweed while securing the filling using your fingers. Tuck the filling firmly and make into long tight cylinder. Repeat and make 4 sushi rolls.
9. With sharp knife, cut the roll in half and then cut each half into 3 pieces. Clean knife with damp cloth in-between each cut to have clean cut pieces.

**Nori seaweed has shiny and rough sides.

Tips Crazy Cuisine Teriyaki Chicken has enough seasoning, so you can serve this without soy sauce. You can add wasabi for an extra kick.

Crazy Cuizine Express

- *A smaller bag is easier to handle!*
- *Freezer-to-Plate within 20 minutes!*
- *Visit crazycuizine.com or facebook.com/crazycuizine for recipes!*

NEW LOOK!

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Nipponham Group

www.dayleepride.com | www.crazycuizine.com | 800-329-5331 | Santa Fe Springs, CA 90670

DISCOVER HEALTHY JAPANESE NOODLES SERVED WITH KIKKOMAN'S TSUYU!

Tsuyu is a sauce made by combining soy sauce, sugar and a broth made from ingredients such as bonito, konbu seaweed, and shiitake mushrooms. Sometimes mirin, salt, and other flavorings may be added. The sauce may be used straight or diluted with water.

HON TSUYU

Use this concentrated soup & sauce base for a variety of Japanese dishes!

- Concentrated soup & sauce base
- Made with extra fancy soy sauce and high quality mirin (a sweet cooking rice wine)
- The soup stock contains selected bonito and Hokkaido kelp

SOBA TSUYU

A ready-to-use seasoning for dipping cold soba (buckwheat noodles)

Contains Kikkoman's naturally brewed, superior grade soy sauce, premium mirin, quality bonito extract and NO MSG nor preservatives.

SOMEN TSUYU

A ready-to-use seasoning for dipping somen or hiyamugi

Contains Kikkoman's naturally brewed, superior grade soy sauce, finest mirin, three kinds of natural seafood extracts and NO MSG nor preservatives.

kikkoman seasoning your life

WWW.KIKKOMANUSA.COM

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SUN NOODLE

SUMMERTIME IS RAMEN TIME

Beat the heat with hiyashi chuka, a chilled ramen dish that's cool, refreshing and healthy. Simply choose your favorite noodles and sauce, and add your favorite toppings to make hiyashi chuka at home.

www.sunnoodle.com

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

★ Chopsticks NY available to pick up

GROCERY

M2M B way & 114th — Japanese
2805 Broadway (bet. 114th & 115th St.)
212-280-4600

Dainobu Midtown West* — Japanese
39 W. 56th St. (bet. 5th & 6th Ave.)
212-707-8525

Dainobu Midtown East* — Japanese
129 E. 47th St. (bet. 3rd & Lexington Ave.)
212-755-7380

Katagiri & Co.,Inc* — Japanese
224 E. 59th St. (bet. 2nd & 3rd Ave.)
212-755-3566

NIIGATA* — Japanese
12 E. 43th St. (bet. 5th & Madison Ave.)
212-813-1003

Sunrise Mart Midtown* — Japanese
12 E. 41st St. (bet. 5th & Madison Ave.)
646-380-9288

H Mart Han Ah Reum — Korean
38 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-3283

Woorijip — Korean
12 W. 32nd St. (bet. 5th Ave. & Broadway)
212-244-1116

Midoriya* — Japanese
11 E. 17th St. (bet. 5th Ave. & Broadway)
917-639-3359

Dainobu Greanwich Village* — Japanese
486 6th Ave. (bet. 12th & 13th St.)
212-645-0237

Japan Premium Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette St.)
212-260-2333

Sunrise Mart Astor Pl.* — Japanese
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.)
212-598-3040

New Kam Man, LLC* — Chinese
200 Canal St. (bet. Mott & Mulberry St.)
212-571-0330

Ni Japanese Delicacies — Japanese
120 Essex St. (bet. Pevington & Delancey St.)
646-575-4324

Rosetta Wines* — Other
40 Exchange Pl. (bet. William & Broad St.)
212-361-0007

Tokyo Mart* — Japanese
81 Mulberry St. (bet. Bayard & Canal St.)
212-962-6622

Sunrise Mart SoHo* — Japanese
494 Broome St. (bet. Wooster St. & W. B'way)
212-219-0033

Midoriya* — Japanese
187 N. 9th St. (bet. Bedford & Driggs Ave.)
718-599-4690

Family Market* — Japanese
28-15 Broadway Astoria, NY 11106
718-956-7825

H & Y Marketplace — Korean
150-51 Northern Blvd., Flushing, NY 11354
718-461-1811

H Mart Northern 156 — Korean
156-40 Northern Blvd. Flushing, NY 11354
718-886-0005

H Mart Northern Blvd — Korean
141-40 Northern Blvd. Flushing, NY 11354
718-358-0700

H Mart Union — Korean
29-02 Union St. Flushing, NY 11354
718-445-5656

H Mart Williston Park* — Korean
400 Hillside Ave., Williston Park, NY 11596
516-873-0270

Sakura-ya* — Japanese
73-05 Austin St. Forest Hills, NY 11375
718-268-2220

Taiya foods* — Japanese
45-01 44th St. Sunnyside, NY 11104
718-392-2233

Nara Japanese Foods* — Japanese
1083A Main St. Port Washington, NY 11050
516-883-1835

Shin Nippon Do* — Japanese
63 Main Ave., Roslyn Heights, NY 11577
516-625-1814

DAIDO — Japanese
522 Mamaroneck Ave., White Plains, NY 10605
914-833-8735

Fuji Mart Scarsdale* — Japanese
816 White Plains Rd. Scarsdale, NY 10583
914-472-1469

H Mart Hartsdale* — Korean
371 North Central Ave. Hartsdale, NY 10530
914-440-8888

Kam Sao Foods* — Korean
22 Barker Ave. White Plains, NY 10601
914-428-4500

NIJIYA Market* — Japanese
18 N. Central Ave. Hartsdale, NY 10530
914-949-2178

Dashiaho* — Japanese
203 Halstead Ave. Harrison, NY 10528
914-835-4380

Food Bazaar — Japanese
425 Anderson Ave. Fairview, NJ 07027
201-945-5674

Mitsuwa Marketplace* — Japanese
595 River Rd. Edgewater, NJ 07070
201-941-9113

SAKE

Gotham Wines & Liquors* — Sake/Shochu
2517 Broadway (bet. 93rd & 94th St.)
212-932-0930

Mister Wright* — Sake/Shochu
1553 3rd Ave. (bet. 88th & 90th St.)
212-722-4564

Ambassador Wine & Spirits* — Sake/Shochu
1629 2nd Ave. (at 84th St.)
212-421-5078

Landmark Wine* — Sake/Shochu
167 W. 23rd St. (bet. 6th & 7th Ave.)
212-242-2373

SAKAYA* — Sake/Shochu
324 E. 9th St. (bet. 1st & 2nd Ave.)
212-505-7253

New York Wine Exchange — Sake/Shochu
40 Clinton St. (bet. Delancy & Rivington St.)
212-422-2222

Gronyette Wine & Spirits* — Sake/Shochu
137 Grand St. (bet. Crosby & Lafayette St.)
212-925-1235

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd. — Food
55-30 48th St. Maspeth, NY 11378
718-729-8566

Dairei Trading Co., Inc.* — Food/Sake
14-50 128th St. College Point, NY 11356
718-539-8100

JFC International Inc.* — Food/Sake
95 Wildcat Way, Linden, NJ 07036
908-925-4400

NY Mutual Trading Inc — Food/Sake
77 Metro Way #1 Secaucus, NJ 07094
201-933-3555

PMAI — Beauty Products
800 Dell Rd. Carlstadt, NJ 07072
201-438-0445

Wing of Japan Import, Inc — Sake
235 West Pkwy., Pompton Plains, NJ 07444
973-835-8585

Wismettac Asian Foods, Inc — Food/Sake
602 Washington Ave. Carlstadt, NJ 07072
201-804-1600

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The oldest Japanese grocery store in the U.S.
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379 Lexington Ave., Sto. #107 (at 41st St.)
TEL: 917.472.7025 | 8am - 8pm (M-F) 10am - 8pm (Sa, Su & Holidays)
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midoriya
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Mixology Lab

The summer heat gets harsh in August. If you can escape to the beach, that's perfect, but if you can't, try this cocktail using Ozeki Nigori, coarsely filtered, cloudy sake.

Ozeki Nigori

Origin of production: California
Category: Junmai **Milling rate:** 70%
Alcohol content: 14.50%
Bottle sizes: 375 ml, 750 ml, 1.5 L
Features: Ozeki Nigori is a cloudy sake that is locally brewed for freshness in California. Since it is coarsely filtered, it retains some of the rice sediment in the bottle. The texture is velvety smooth and soft, and it has a tropical flavor that is similar to coconut milk. It goes well with spicy hot dishes, desserts and fruits. Serve chilled and shake before pouring.

Imported and Distributed by JFC International, Inc. www.sakeexpert.com

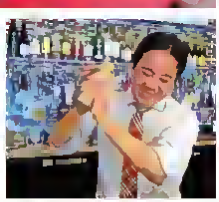
Beach After Sunset

Cocktail recipe courtesy of Victor Octavianus of Honshu Lounge

Nigori zake (coarsely filtered sake) is getting more and more popular in the U.S. for its unique look and texture. "Ozeki Nigori is a lighter type of nigori, and it sells very well here, but at the same time, it works very well for making cocktails," says Mr. Octavianus of Honshu Lounge. He made three types of summery cocktails using Ozeki Nigori, but we chose the most refreshing one, Beach After Sunset. It has a soothing mint aroma with citrus flavors, making you feel as if you were in a beach resort. "Nigori has rice sediment, so you need to shake it very well to make it evenly mixed," he advises.

Ingredients. Serves 1
❑ Plenty mint leaves ❑ 2 slices lime
❑ 1 slice orange ❑ 0.25 oz lime juice
❑ 0.75 oz orange juice ❑ 0.50 oz Batavia Arrack
❑ 2.25 oz Ozeki Nigori

Directions:
1. Put mint leaves, lime and orange into a glass and muddle them.
2. Add lime juice, orange juice, Batavia Arrack, and Ozeki Nigori and shake well.
3. Pour into a serving glass. Do not strain, leave it dirty.

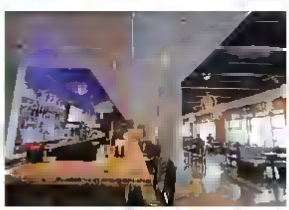


Ozeki Sake

Established in 1711 in the Nada region, a mecca of sake production, Ozeki Sake is one of the oldest and most esteemed national brand sake breweries. Blessed with an optimal sake brewing environment, it has produced sake with craftsmanship while introducing modern technologies. Headquartered in Nishinomiya, Hyogo Prefecture, Ozeki Sake also has a U.S. operation in Hollister, California, established in 1979 as the first sake brewery in the U.S.

4-5 Imazudezaike-cho, Nishinomiya, Hyogo
663-8227 JAPAN
TEL +81-798-32-2111
www.ozeki.co.jp
www.ozekisake.com

Honshu Lounge



Honshu has been the staple sushi restaurant in Jersey City since 2005. It moved a few stone steps from its original location in 2015, and started serving their scrumptious dishes in a more upscale space, with a full bar and terrace. Recently the restaurant was nominated as one of the 50 Best Sushi Bars in America by The Daily Meal.

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Sake Jargon

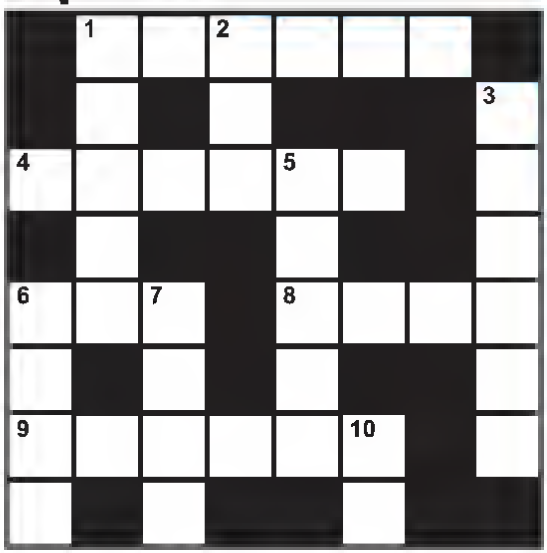
DAIGINJO and GINJO

The percent of remaining grain size is an important indication of how a sake will taste. The sake classified in the **"daiginjo"** category uses rice which has less than 50% of its original grain remaining. If you find a sake labeled 30%, this would be a daiginjo sake because 70% of the rice was milled off leaving 30%. The lower the number, the smaller the grain. In general, the smaller number sakes are more fragrant, elegant, and better consumed chilled. The ratio of remaining grain size of the sake in the **"ginjo"** category is less than 60%, which means more than 40% of the rice grain is milled away.

MUROKA and NIGORI

"Muroka" means unfiltered, but in this case, it specifically means 'not fine filtered with charcoal'. It retains the freshly squeezed sake taste. Sakes that skip either the pasteurizing or filtering process or both, allow the richness of the rice to remain in the aroma, flavor and sometimes color. **"Nigori"** is a coarsely filtered sake in which the unfermented portion of the rice is left, giving the sake a cloudy white color, or chunks of lees floating inside. Since the rice lees are still working in the sake even after it's bottled, some of the nigori are sparkling. Just be careful when you open it.

Japanese CROSSWORD



Across

1. Summer is the season for ____ (fireworks) in Japan; people enjoy them at home and at festivals which take place throughout the country during July and August

4 _____ (strawberries) are a popular fruit available all year round

6 *Fu*___ (wind chimes) make a soothing sound

8 Dictionary form of a verb meaning "to paste"

9. In the olden days, a samurai always carried two _____ (swords), a long and a short one

Down

1. ____ means "eight" in Japanese and ____*gatsu* means "August"

2. ____ is an auxiliary verb added to the end of a verb to make it negative

3. Everyone needs a _____ (vacation, break)

5. ____ refers to a meal as well as to cooked rice

6. ___ *-na* is a na-adjective meaning "easy," "cozy" and "relaxed"

7. ____ can be used by sushi chefs to refer to toppings, and by journalists to refer to story ideas

10. One word can complete the following words ____*zen* (safety), ___*shin* (relief), ____*tei* (stability)

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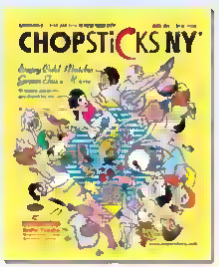

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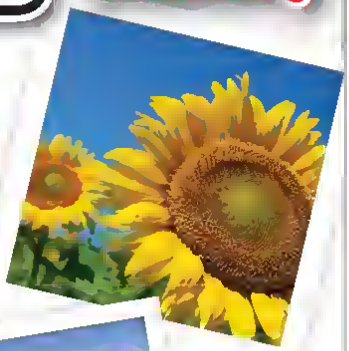
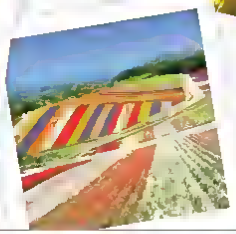
NEW Chopsticks NY Gallery

We are happy to announce that we are starting a monthly Chopsticks NY Instagram Gallery beginning with the September issue. Every month we'll set a theme with a special hashtag for the gallery. You can join the gallery by sharing your photos on your Instagram with the hashtag

Every month we'll choose 4-6 photos and introduce them in Chopsticks NY printed version and Instagram





Here are themes and deadlines for the 2 upcoming issues.

September Issue (August 31)

Theme Summer Vacation
Hashtag #ChopsticksSummer
Deadline August 16 (Thursday)

October Issue (Sept 28)

Theme Ramen
Hashtag #ChopsticksRamen
Deadline September 13 (Thursday)

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Beauty & Health Tricks

VOL.14: NATURAL WAYS TO MAKE YOU FEEL COOL

Air conditioning is a great invention to lower your temperature, but it's not a natural way and it might cause unwanted effects on your body. But do we have any natural ways? Ms. Anna Lam, founder of GingerChi shares tips to make you feel cool

In Eastern medicine, *chi* or *qi* is the fundamental principle of energy that flows through the body that is related to health and well-being. "Finding chi balance is important to maintaining good health, especially in the summer," says Ms. Lam who developed a conceptual beauty and health shop GingerChi, carrying a variety of items made from natural, plant-based ingredients and developed with Eastern combined with Western wellness philosophies in mind. The first item she picks is a 'Chi' mist made with rosewater and chamomile and a hint of ginger. When you feel hot and lethargic, a spritz of the mist helps you cool down, waken your mind and break up surrounding stagnant energy. Another unique item is an eye mask made of jade. Jade traditionally used in China, stays cool even in summer. Once you place the mask on your eye area and forehead, the cool temperature will gently spread to your head and body. "To get the best effect, chill it in the fridge before using," she advises. She also suggests for a better rest in the summer heat, sleep on their silk pillowcase. The 100% natural material is soft and helps maintain cool temperatures. With the heat rising every day, this can bring a lot of stress. To help soothe and brighten your mood, she advises wearing an aroma diffuser pendant with blends that will help you energize, soothe and focus. GingerChi also makes custom blends specifically for your needs.

This Jade Chi Mask helps refresh your mind, relieve headaches, and ultimately rebalances your healed body temperature. Small jade parts are threaded and knotted into a mask, and it nicely fits on your curves around your eyes.

Put a few drops of your favorite aroma oil on a small woolen ball and place inside the Aroma Diffuser Pendant. The aroma effect lasts three days.

GingerChi

GingerChi offers beauty and health products based on the chi or qi (life force) balance concept, made with natural, plant based ingredients to pull out each person's capability. Available in-store which opened in 2017 as well as online.

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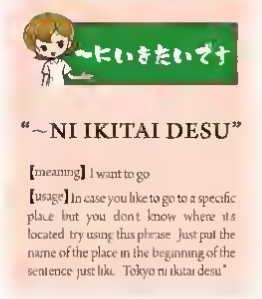
~にいきたいです
"~NI IKITAI DESU"
[meaning] I want to go
[usage] In case you like to go to a specific place but you don't know where it's located try using this phrase. Just put the name of the place in the beginning of the sentence just like, "Tokyo ni ikitai desu."

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Upper East — Mieki*

208 E. 110th St. (bet. 2nd & 3rd Ave.) | 212-252-8229 | $50-

Upper East — Tokuyama Salon

230 E. 63rd St. (bet. 2nd & 3rd Ave.) | 646-681-8595 | $60-

Upper East — Tomoko Shima Hair Salon*

171 E. 82nd St. (bet. Lexington & 3rd Ave.) | 212-722-8828 | $70

Midtown West — Midoma Salon-Gallery

546 8th Ave. (bet. 37th & 38th St.) | 917-432-2957 | $100-

Midtown West — Mitzu Hair & Make-up

57 W. 57th St. #1204 (at 6th Ave.) | 212-575-5360 | $135-

Midtown East — Eiji Salon

420 Madison Ave. 2 Fl. (at 49th St.) | 212-031-3454 | $100-

Midtown East — Hair Mates Midtown*

114 E. 40th St. (bet. Lexington & Park Ave.) | 212-986-2830 | $55-

Midtown East — Hisako Salon*

233 E. 50th St. (bet. 2nd & 3rd Ave.) | 212-751-4740 | $55-

Midtown East — Magic/SOHO New York

141 E. 55th St. (bet. Lexington & 3rd Ave.) | 212-753-2397 | $40-(SHINY)

Midtown East — Momotaro*

22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.) | 212-759-2392 | $50-

Midtown East — QB HOUSE Tokyo

151 E. 43rd St. (bet. 3rd & Lexington Ave.) | — | $20-

Midtown East — Salon Ishi

70 E. 55th St. (bet. Park & Madison Ave.) | 212-888-4414 | $87

Midtown East — Salon Kinya

6 E. 41st St. 2 Fl. (bet. 5th & Madison Ave.) | 212-576-1117 | $65-

Midtown East — Salon Wavy

1029 2nd Ave. (at 54th St.) | 212-355-7398 | $50-

Midtown East — T-Gardens New York

328 E. 59th St. (bet. 1st & 2nd Ave.) | 212-355-0105 | $70-

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Midtown East — YUKIE Hair & Nail Salon

40 E. 58th St. (bet. Park & Madison Ave.) | 212-702-9990 | $40

Chelsea — AUBE hair Flatiron

7 W. 18th St. (bet. 5th & 6th Ave.) | 929-307-7500 | $58-

Chelsea — Envy Lashes & Hair

123 5th Ave. 2nd Fl. (bet. 19th & 20th St.) | 347-623-2663 | $45-

Chelsea — Hisako Salon*

183 7th Ave. (bet. 20th & 21st St.) | 212-989-2233 | $65-

Chelsea — Reiko's Hair & Makeup

256 W. 15th St. (bet. 7th & 8th Ave.) | 646-221-4317 | $50-

Gramercy — Hayato New York*

125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave.) | 212-673-7373 | $50-

Gramercy — Kan Shigematsu

249 W. 23rd St. 2 Fl. (bet. 7th & 8th Ave.) | 646-234-1134 | $90-

Gramercy — Warren-Tremm

125 5th Ave. (bet. 18th & 20th St.) | 212-262-8199 | $160-

West Village — GAROEN

323 W. 11th St. (bet. Greenwich & Washington St.) | 212-647-8303 | $70-

West Village — SEI-TOMOKO W4

142 W. 4th St. (bet. Washington Sq. Pk. & 6th Ave.) | 212-477-5475 | $40-

East Village — AUBE hair New York

77 E. 10th St. (bet. 3rd & 4th Ave.) | 347-259-1111 | $49-

East Village — Olnia*

145 Ave. A (bet. 9th & 10th St.) | 212-777-5252 | $50-

East Village — Hair by MIYU

204 E. 6th St. (bet. Cooper Sq. & 2nd Ave.) | 917-405-9638 | $85-

East Village — Hair Mates Downtown*

13 3rd Ave. (bet. 7th St. & St. Marks Pl.) | 212-777-4012 | $45-

East Village — Hoshi Coupe II

214 E. 9th St. (bet. 2nd & 3rd Ave.) | 212-505-0363 | $45-

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77 E. 10th St. (bet. 3rd & 4th Ave.) | 212-505-0537 | $45-

East Village — K2 Salon

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East Village — KAMINOTECH

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East Village — Kiyomi Salon*

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East Village — Pirka Salon

233 E. 4th St. (bet. Ave. A & B) | 212-673-6209 | $90-

East Village — Redgo Salon

75 E. 7th St. (bet. 1st & 2nd Ave.) | 212 777 3343 | $45-

East Village — Rebirth

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East Village — SEI-TOMOKO 02

121 E. 4th St. (bet. 1st & 2nd Ave.) | 212-473-3320 | $40-

East Village — SEI-TOMOKO E13

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East Village — Takamichi Hair*

283 Bowery St. (bet. Houston & Stanton St.) | 212-420-7375 | $120-

East Village — Tokuyama Salon

627 E. 6th St. (bet. Ave. B & C) | 212-260-7607 | $60-

Lower Manhattan — Coenro Salon

122 Ludlow St. (bet. Rivington & Delancey St.) | 212-228-8388 | $65-

Lower Manhattan — Hazuki Hair Downtown

102 Suffolk St. (bet. Delancey & Rivington St.) | 212-228-3450 | $55

Lower Manhattan — O Hair

130 Norfolk St. (bet. Stanton & Rivington St.) | 212-614-4728 | $100-

Tribeca — Lotus Salon North Moore

34 North Moore St. (bet. Varick & Hudson St.) | 212-219-3535 | $90-

Tribeca — Salon Musa

155 Sullivan St. (bet. Prince & Houston St.) | 646-484-6033 | $75-

Soho — Lotus Salon Prince St.

7 Prince St. (bet. Bowery & Elizabeth St.) | 212-219-3233 | $80-

Brooklyn — Commune at Krasi*

185 Roebling St. (bet. S. 1st St. & S. 2nd St.) | 718-384-7412 | $80-

Brooklyn — Shizna

57 N. 6th St. (bet. Kent & Wythe Ave.) | 347 529-0517 | $65-

Long Island — LI Wave

18 Haven Ave., 2nd Fl., Port Washington, NY 11050 | 516-883-3046 | $40-

Westchester — Akuna Salon

7 E. Hartsdale Ave. Hartsdale, NY 10530 | 914-549-0216 | $55-

Westchester — Hair Studio NAKA*

287 Halstead Ave. Harrison, NY 10528 | 914-835-0045 | $85-

Westchester — Momotaro*

2 Spencer Pl. 2 Fl., Scarsdale, NY 10583 | 914-472-5837 | $70-

Westchester — Salon Shige

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New Jersey — Akuna Salon*

2024 Center Ave., Fort Lee, NJ 07024 | 201-461-3844 | $40-

New Jersey — Katsuka Salon*

2038 Lemoine Ave. Ramt. Fort Lee, NJ 07024 | 201-585-3635 | $65-

New Jersey — Michi Beauty Salon

595 River Rd. Edgewater, NJ 07020 | 201-941-1881 | $50-

New Jersey — Salon Oasis*

170 Main St. Fort Lee, NJ 07024 | 201-242-0554 | $50-

New Jersey — Studio500

500 Main St. Little Falls, NJ 07424 | 973-837-8330 | $40- (F) $22 (M)

New Jersey — Tosh Hair Supreme*

1950 Lumona Ave. Fort Lee, NJ 07024 | 201-461-3937 | $45-

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280 Railroad Ave. Greenwich, CT 06830 | 203-769-1620 | $55-

SPA

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2 W. 46th St. #400 (bet. 5th & 6th St.) | 212 302-0038 | 30 shots $45-

Midtown West — Salon de Tokyo

200 W. 57th St. #1308 (bet. 7th Ave. & Broadway) | 212 757-2187 | $90-/60min

Midtown West — SHIZUKA New York

7 W. 51st St. 6 Fl. (bet. 5th & 6th Ave.) | 212-644-7400 | $85-

Midtown West — Spa Kama NY

15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) | 212 729-3521 | $80-

Midtown East — East Spa

211 E. 45th St. 3rd Fl. (bet. 2nd & 3rd Ave.) | 212-682-3333 | $90-/60min

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203 E. 60th St. (bet. 2nd & 3rd Ave.) | 212-752-9225 | $100-

Midtown East — Herbal Fairy Wellness Spa

333 E. 48th St. (bet. 1st & 2nd Ave.) | 212 288-3688 | $100/60min

Midtown East — MOONFLOWER SPA*

6 E. 41st St. 3 Fl. (bet. Madison & 5th Ave.) | 212-683-8725 | $70-

Midtown East — Spa Marbet

1014 2nd Ave. (bet. 53rd & 54th St.) | 646-781-8758 | $40-

Koreatown — Aum Wellness Spa

45 W. 33rd St. (bet. 5th Ave. & Broadway) | 212-695-5556 | $130-

Koreatown — YAK SON HOUSE*

36 W. 32nd St. #601 (bet. Broadway & 5th Ave.) | 212 564-7474 | $150-

Chelsea — Bling Lash

20 W. 23rd St. 2nd Fl. (bet. 5th & 6th Ave.) | 646-596-6006 | $120

Chelsea — Eacy Laser Hair Removal*

143 W. 29th St. (bet. 6th & 7th Ave.) | 212-695-1866 | $50-

Chelsea — Fabylous Living

145 W. 28th St. 8 Fl. (bet. 6th & 7th Ave.) | 212 279-0558 | $100-

Chelsea — Mist Beauty

145 W. 28th St. 8 Fl. (bet. 6th & 7th Ave.) | 212-643-3442 | $45-

Chelsea — New York Electrolysis

10 E. 23rd St. #220 (bet. 5th & Park Ave.) | 212-673-4358 | $50-

Gramercy — RonnGo NYC

201 E. 23rd St. (bet. 2nd & 3rd Ave.) | 646-707-3604 | $25-

East Village — TAMAGO Skincare

236 E. 13th St. (bet. 2nd & 3rd Ave.) | 212-505-1595 | $48-

Lower Manhattan — Corina Beauty Center

121 Baxter St. (bet. Canal & Hester St.) | 212-941-7118 | $35-

Soho — SPANAIL

120 Sullivan St. (bet. Spring & Prince St.) | 646-476-3271 | $50-

Health Guide

Indicated prices are recommend treatment prices.

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SHIATSU

Midtown East — Suzuki Seitai Shiatsu

$30 OFF in July and August 2018. Are you sick and tired of feeling pain in your lower back, neck, shoulders or feet? No. Suzuki, master of Dom Seitai, has been using unique Seitai methods to eliminate pain and aches. He will determine the root of your pain and activate your own self-healing power to fix it without drugs, pills, shots or surgery! See testimonials on his website and Yelp!

141 E. 55th St. 2E (bet. Lexington & 3rd Ave.) | Seitai & Shiatsu | 212-676-6114 | www.dosenta.com

Upper West — Your True Self
501 Seminary Row (at Amsterdam Ave.) | $75 /60min | 212-678-4251

Midtown West — Salon de Tokyo*
200 W. 57th St. #1308 (at 7th Ave.) | $80 /60min | 212-757-2187

Midtown East — ease NY LLC
16 E. 41st St. #2 (bet. Madison & 5th Ave.) | $30/50min $70/50min | 212-661-5154

Midtown East — Herbal Fairy Wellness Spa
333 E. 49th St. Lobby Of (1st & 2nd Ave.) | $80 /60min | 212-206-3688

Midtown East — iDo Holistic Center*
22 E. 49th St. 3rd Fl (bet. Madison & 5th Ave.) | $50- | 212-599-5300

Midtown East — Kenkodo
211 E. 53rd St. (bet. 2nd & 3rd Ave.) | $80 /60min | 212-610-0088

Midtown East — Madison Healing Arts
280 Madison Ave., Suite 502, New York, NY 10016 | Couples Massage | 866-758-2886

Chelsea — Cowlicks Japan*
137 W. 19th St. (bet. 6th & 7th Ave.) | $50 /30min | 212-867-2123

East Village — Kelsy
229 E. 9th St. 2 Fl (bet. 2nd & 3rd Ave.) | $45 /60min | 212-253-6171

Lower Mhn — Health Trail CD
23 Pell St. 2 Fl (bet. Mott & Doyers St.) | $40 /60min | 212-608-2212

Lower Mhn — Whole Health Wellness Center & Med Spa
34 Howard St. 2 Fl (bet. Broadway & Crosby St.) | $95 /60min | 212-625-9900

New Jersey — Endo Seitai Shiatsu NJ
23 Kingsland St., 2 Fl, Nutley, NJ 07110 | $100 /60min | 973-591-2939

ACUPUNCTURE

Midtown West — Manhattan Wellness Medical Care
115 W. 44th St., 10 Fl (bet. 5th & 6th Ave.) | $100 & up | 212-575-1910

Midtown West — Vital Balance Healing Center
241 W. 37th St. #405 (bet. 7th & 8th Ave.) | $95 /60min | 212-470-3258

Midtown East — Amy Nature Center
137 E. 47th St. 1 Fl (bet. 3rd & Lexington Ave.) | $80 /visit | 212-317-2720

Midtown East — Cornerstone Acupuncture
30 E. 40th St. PH SE (bet. Park & Madison Ave.) | 212-448-6898

Midtown East — Love & Compassion
124 E. 40th St. 12 Fl (bet. Lexington & Park Ave.) | $180 /120min | 212-242-6701

Chelsea — SuHu Natural Health
1 Union Sq. W., #715 (at E. 14th St.) | $90 /visit | 212-691-8211

Soho — Mushin Acupuncture
50 Greene St. 2 Fl (bet. Broome & Grand St.) | $75 & up | 347-625-7242

Queens — Chen Gui
133-47 Sanford Ave., #1G, Flushing, NY 11355 | $60 /45min | 718-961-7222

Long Island — Kimura Acupuncture
99 Hills de Ave., Ste. K, Williston Park, NY 11596 | $80/acu $40/ear | 516-742-1292

New Jersey — Dr. Hong
6035 Bergenline Ave., 2 Fl, #3, West NY 07093 | $70 /30min | 201-854-9189

DOCTOR

Upper East — Charles K. Loving Jr
17 E. 84th St. (bet. 5th & Madison Ave.) | Cosmetic Surgery | 212-861-7373

Midtown West — Anshin Medical Health Care
39 W. 46th St. #300 (bet. 5th & 6th Ave.) | General Clinic | 212-730-3010

Midtown West — Manhattan Wellness Medical Care
115 W. 44th St., 10 Fl (bet. 5th & 6th Ave.) | General Clinic | 212-575-1910

Midtown East — Haruyo Fujiwaki PhD
117 E. 37th St. #1A (bet. Lex. & Park Ave.) | Psychologist | 212-268-2627

Midtown East — iDo Holistic Center*
22 E. 49th St. 3 Fl (bet. Madison & 5th Ave.) | Herbal Medicine | 212-599-5300

Midtown East — Japanese Medical Practice
55 E. 34th St. 2 Fl (bet. Park & Madison Ave.) | General Clinic | 212-683-2119

Midtown East — Midtown Dental Group
165 E. 56th St. #301 (bet. 3rd & Lexington Ave.) | Dentist | 212-753-5585

Midtown East — Mika Heyashi, DPM, PC
360 Lexington Ave. #501 (at 40th St.) | Foot&Ankle Podiatry | 212-682-0043

Midtown East — Morledge Medical
150 E. 58th St., 1 Fl (bet. 3rd & Lexington Ave.) | Clinic | 212-583-2830

Chelsea — Haruna Miyamoto SW
364 W. 18th St. #3C (bet. 8th & 9th Ave.) | Social Worker | 347-403-3508

Gramercy — Heritage Wellness
110 E. 23rd St. (bet. Lexington & Park Ave.) | Medicine | 888-582-8328

Gramercy — Waterside Dental Care*
10 Waterside Plaza, Lobby Level (bet. 25th & 26th St.) | Dentist | 212-683-6260

East Village — Astor Smile Dental
53 W. 11th St., Sta. G (bet. 5th & 6th Ave.) | Dentist | 212-254-0800

Queens — Herbel Healing Traditions
30-11 30th Dr. 2 Fl, Astoria, NY 11102 | Chinese Medicine | 888-862-8328

New Jersey — Edgewater Family Care Center
725 River Rd. #202, Edgewater, NJ 07020 | General Clinic | 201-343-4040

New Jersey — Japanese Women's Center
670 Palisade Ave. #305, Teaneck, NJ 07666 | OBGYN | 201-747-2264

New Jersey — New Jersey Clinic
2231 Lemoine Ave., Fort Lee, NJ 07024 | OBGYN Gastro | 201-344-1001

CHIROPRACTIC

Upper East — Cucci Chiropractic
131 E. 61st St. (bet. Lexington & Park Ave.) | $100-/visit | 212-980-8332

Midtown East — Harede Chiropractic
15 E. 40th St. #901 (bet. Madison & 5th Ave.) | $120-/first visit | 212-360-0031

OTHER

Upper West — Gaia Holistic Health
20 W. 64th St. #2AE (bet. Central Park W. & B'way) | 212-736-9711

Midtown East — Pilai Thai Massage
211 E. 43rd St. (bet. 2nd & 3rd Ave.) | $110 /60min | 347-406-4900

Upstate — Body By Chizuru
40 Memorial Hwy, New Rochelle, NY 10801 | Personal-Trainer | 917-539-8070

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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this comer, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Arimatsu Narumi Shibori is commonly used for yukata, kimono, obi and other accessories. On this yukata, "kanoko shibori" technique creates meticulous patterns.

Geometric patterns can also be made by Arimatsu-Narumi Shibori. These handkerchiefs are made in collaboration with Japanese fashion brand SOU SOU.

Everything is done by hand to make Arimatsu-Narumi Shibori. Each tying technique requires unique tools as shown.

©Arimatsu Narumi Shibori Kaikan

©Arimatsu Narumi Shibori Kaikan

Arimatsu-Narumi Shibori Kaikan is a museum dedicated to shibori. You can learn the history of Arimatsu-Narumi shibori as well as see craftspeople making it—and you can even try your hand at it yourself.

Vol. 84 - MONO of the month

Arimatsu-Narumi Shibori

Shibori is a traditional Japanese craft that is loosely translated as "tie-dyeing." Shibori techniques are similar to those of tie-dyeing, but unlike tie-dyed apparel, which conjures up the American hippie movement from the 60s and 70s, Japanese shibori uses centuries-old traditions and features meticulous and elaborate patterns. There are several regions in Japan connected to the shibori craft, but Arimatsu and Narumi stand out the most.

Arimatsu and Narumi are the names of towns that are currently part of Nagoya, the third-most populated city in Japan. Historically, Narumi was one of the major *shukuba* stations along the Tokaido, an ancient travel route from Edo (the former name of Tokyo) to Kyoto that flourished during the Edo period (1603–1868). Located on the outskirts of Narumi, Arimatsu was not as busy. An Arimatsu resident, Shokuro Takeda, developed shibori methods by copying patterns of outfits worn by contractors from the Kyushu region who had come to build Nagoya Castle. Then *tenugui* (traditional Japanese cotton towels) and *yukata* (cotton kimono for summer or bathing) with shibori patterns made in Arimatsu began to be sold in nearby Narumi, and they became quite popular, boosting demand for Arimatsu shibori.

To make Arimatsu shibori, there are six main steps. 1) Create a design. 2) Make a stencil of the design. 3) Copy the design onto fabric using the stencil. 4) Tie or sew the fabric following the design. 5) Dye the fabric. 6) Remove the threads you tied or sewed it with to reveal the pattern.

The most difficult and painstaking part of shibori is tying the fabric. You can make countless patterns using several different techniques. Some of the notable techniques include *kanoko shibori*, which creates a white, spotted pattern like that on a fawn (the meaning of *kanoko*), *tegumo shibori*, which produces a pattern resembling a spiderweb, *mokume nui shibori*, which creates a wood grain–like pattern, and *karamatsu nui shibori*, which results in a pattern suggesting pine needles. Different tools and techniques are required to create different patterns and in the past, each pattern was made by specialists who were experts at a particular pattern. All of these patterns are made using thread. But Arimatsu shibori has another style called *itajime*, literally meaning "squeezing by plates." A simple *itajime* method is to clamp folded fabric between two wooden blocks and dye it, resulting in a geometric pattern. The most common pattern made with the itajime technique is *sekka shibori*, which creates a snowflake-like pattern.

Although shibori began in Arimatsu, travelers who bought Arimatsu shibori items in Narumi as souvenirs often mistakenly thought these pieces were produced in Narumi. If you are familiar with Hiroshige Utagawa's *ukiyo-e* series *The 53 Stations of the Tokaido*, several prints are of the Narumi station and show Arimatsu shibori fabric. Having been created in Arimatsu, yet spread from Narumi, this shibori is now called Arimatsu-Narumi shibori. Today, Arimatsu-Narumi shibori is still popular for its beautiful patterns and is mainly used for yukata fabric.

Arimatsu Narumi Shibori Kaikan (Tie-Dyeing Museum)
3008 Arimatsu Midori-ku Nagoya
Aichi 458-0924 JAPAN
TEL. +81-52-621-0111
https://shibori-kaikan.com/en/

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet. 79th & 80th St.) 212-724-1415 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave (bet. 89th & 90th St.) 212-534-6775 — Accessories

Upper East — SEIGO NECKWEAR
1240 Madison Ave (bet. 89th & 90th St.) 212-517-0181 — Accessories

Midtown West — UNIQLO 34th Street
31 W. 34th St. (bet. 5th & 6th Ave.) 877-486-4756 — Clothing

Midtown West — UNIQLO 5th Ave
666 5th Ave. (at 53rd St.) 877-486-4756 — Clothing

Midtown East — Zero Halliberton
300 Madison Ave. (bet. 41st & 42nd St.) 646-840-3600 — Accessories

Chelsea — Junko Yoshioka
224 5th Ave. 2 Fl (bet. 25th & 26th St.) 212-206-9302 — Clothing

Gramercy — Bradelis New York
66 Madison Ave (bet. 27th & 28th St.) 212-599-2223 — Lingerie

East Village — Local Clothieg
328 E. 9th St. (bet. 1st & 2nd Ave.) 212-777-3950 — Clothing

East Village — Tokio 7
83 E. 7th St. (bet. 1st & 2nd Ave.) 212-353-8443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) 212-473-0724 — Clothing

Tribeca — Mike Inatome
83 Reade St. 2 Fl. (bet. 6th & 5th Ave.) 212-966-7777 — Clothing

Soho — Bradelis New York
211 Elizabeth St. (bet. Prince & Spring St.) 212 941-5525 — Lingerie

Soho — Mieko Mintz
30 Vandam St. #4fl (bet. 6th Ave. & Varick St.) 212-627-1524 — Clothing

Soho — R by 45rpm
169 Mercer St. (bet. Prince & Houston St.) 917-237-0045 — Clothing

Soho — UNIQLO SoHo
541 Broadway (bet. Prince & Spring St.) 917-237-4400 — Clothing

Brooklyn — UNIQLO Atlantic Termeel
139 Flatbush Ave. Brooklyn, NY 11217 877-486-4756 — Clothing

Queens — Bradelis New York
135-20 39th Ave. #NL 219 Flushing, NY 11354 718-353-1345 — Lingerie

Long Island — UNIQLO Roosevelt Field
630 Old Country Rd. Garden City, NY 11530 877-486-4756 — Clothing

Westchester — UNIQLO Ridge Hill
118 Market St. Yonkers, NY 10710 877-486-4756 — Clothing

New Jersey — UNIQLO Bridgewater
400 Commons Way Bridgewater, NJ 08807 877-486-4756 — Clothing

New Jersey — UNIQLO Jersey Gardens
651 Kapkowski Rd. Elizabeth, NJ 07201 877-486-4756 — Clothing

New Jersey — UNIQLO Menlo Park
55 Parsonage Rd. Edison, NJ 08837 877-486-4756 — Clothing

New Jersey — UNIQLO Willowbrook
1400 Willowbrook Mall Wayne, NJ 07470 877-486-4756 — Clothing

J-POP CULTURE

Upper East — Ebisu Gift Shop
351 82nd St. (bet. 1st & 2nd Ave.) 646-287-7162 — Toy

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.) 212-765-1410 — Book

Midtown West — Image Anime*
28 W. 37th St. #30A (bet. 5th & 6th Ave.) 212-431-0999 — Anime

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) 212-869-1700 — Book

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) 212 302-8192 — Manga

Midtown East — JHU Comic Books
32 E. 32nd St. (bet. Park & Madison Ave.) 212-686-7088 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.) 212 302 8192 — Manga

West Village — AC Geers
68 E. 8th St. (bet. Broadway & University Pl.) 212-260-2266 — J Goods

East Village — Forbidden Planet
832 Broadway (bet. 12th & 13th St.) 212-473-1576 — Toy

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-598-9439 — Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) 212 598-3040 — Video Rental

East Village — Toy Tokyo
51 2nd Ave. (bet. 5th & 6th St.) 212-673-5424 — Toy

Soho — kidrobot
118 Prince St. (bet. Greene & Wooster St.) 212-966-6998 — Toy

Soho — Sunrise Mart, Soko
494 Broome St. (bet. W. Broadway & Wooster St.) 212 219-0033 — Video Rental

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354 347-438-1290 — Anime

New Jersey — Guedom Planet
544 10th St. 1st Fl. Palisades Park, NJ 07650 201 944-5305 — Toy

TRADITIONAL

Soho — Mokon

Makon offers innovative and traditional museum quality antiques and contemporary tablewares and arts. We carry Shino furniture, ornaments and art. Tsuji Eido to Shuwa period as well as contemporary ceramics, glasswares and more created by Japanese artists.

37 3rd Ave. (bet. 12th & 13th St.) 212-995-5881 www.jhemakan.com — Antique/General

Midtown West — Kimono New York
1410 Broadway #2618 (bet. 38th & 39th St.) 212 869-8700 — Kimono

Midtown East — Minamoto Kitchoan*
509 Madison Ave. (bet. 52nd & 53rd St.) 212-758-3747 — Confectionery

Chelsea — KYOTOYA
23 W. 19th St. (bet. 5th & 6th Ave.) 212-414-0720 — General

East Village — Mokon
37 3rd Ave. (bet. 12th & 13th St.) 212-995-5881 — Antique/General

Lower Mhn — Minomoto Kitchoan
185 Greenwich St. 51 1st Westfield Wo rld Trade Cente r 212-602-3510 — Confectionery

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston St.) 212 505-0232 — Kimono

New Jersey — Mars New York
595 River Rd. Edgewater, NJ 07020 201-945-1134 — General

Pennsylvania — Monhata Internetbosel
428 N. 13th St. #2C Philadelphia, PA 19123 215-238-1328 — General

Japan — Japan Square
www.japansquare.com — General

GALLERY

Midtown East — Ronin Gellery*
425 Madison Ave. (at 48th St.) 212-486-0188 — Gallery

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) 212-595-8091 — Gallery

Chelsea — Po'An
521 W. 26th St. (bet. 10th & 11th Ave.) 212 367 4899 — Gallery

Lower Mhn — Asian American Arts Ctr
111 Norfolk St. (bet. Rivington & Delancy St.) 212 233-2154 — Gallery

Lower Mhn — gallery oostwentyeight
128 Rivington St. (bet. Norfolk & Essex St.) 212 674-0244 — Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
330 5th Ave. (bet. 36th & 37th St.) 212 868-7465 — Jewelry Supply

Midtown West — ZIPANGU Showroom
1410 Broadway #2618 (bet. 38th & 39th St.) 212-869-0600 — Other Goods

Midtown East — IPPODO TEA
125 E. 39th St. (bet. Lexington & Park Ave.) 212-370-0906 — Other Goods

Gramercy — Honeart
20-24 E. 20th St. (bet. Park Ave. & Broadway) 212 475-7484 — Other Goods

West Village — McNelly's Tea & Coffee*
109 Christopher St. (bet. Hudson & Bleecker St.) 212-242-6251 — Other Goods

Lower Mhn — The Mandarin's Tea Room
21 Howard St. #201 (bet. Lafayette & Broadway) 917 767-1081 — Other Goods

Online — IKI Japan
www.iki-japan.com 650-569-5764 — Other Goods

Online — LUPICIA Fresh Tea
www.lupicia.com 866-574-4832 — Other Goods

HOUSEHOLD GOODS

Upper East — Sara Japanese Pottery*
350 Lexington Ave. (bet. 69th & 70th St.) 212 772-3243 — General

Midtown West — MUJI Times Square
620 8th Ave. (at 40th St.) 212-352-2300 — General

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.) 212-661-3333 — General

Midtown East — MUJI 5th Avenue
475 5th Ave. (bet. 40th & 41st St.) 212-447-1690 — General

Chelsea — MUJI Chelsea
18 W. 19th St. (bet. 5th & 6th Ave.) 212-414-9024 — General

East Village — MUJI Cooper Square
52 Cooper Square 212-358-8883 — General

Tribeca — Korio*
57 Warren St. (bet. Church St. & W. Broadway) 212 587 7021 — General

Soho — MUJI SoHo
455 Broadway (bet. Grand & Howard St.) 212-334-2002 — General

Brooklyn — MUJI Williamsberg
200 Wythe Ave. Brooklyn 11249 718-599-1920 — General

Queens — MUJI to GO
JFK International Airport Terminal 5 718-417-8905 — General

Queens — Soto New York*
4120 27th St. Long Island City, NY 11101 718-472 5413 — General

New Jersey — Kitchenware Central
1635 Lemoine Ave. Fort Lee, NJ 07024 201 585-0003 — General

New Jersey — MUJI Gardee State Plaza
1 Garden State Plz. Blvd. Paramus, NJ 07652 201 843-3154 — General

Glamorous Yukata-dressing Workshop

If you've ever watched or read *Memoirs of a Geisha*, and instantly fell in love with geisha fashion and elegance, then enter the world of Masae Cathy Satouchi who helps to demystify the art of kimono/yukata-dressing at Salon de ChromaChic. Known as a renowned geisha performer, award-winning hair stylist, color analyst, inductee of the Miss Kimono Hall of Fame in Japan, and certified kimono dressing teacher, she launched the organization to share the beauty and fun aspect of dressing up in a kimono. I had a chance to join one of the kimono dressing sessions and get a glimpse of the culture and experience the geisha glamour.

During the class, she first explained that the main difference in yukata and kimono lies in their fabrics. Kimono are silk, while yukata are made of cotton, which I was about to learn to wear. Then she taught the anatomy of yukata, styling of obi, and cultural background behind them before moving on to the actual wearing session.

Satouchi-Sensei handpicked a pink yukata with water color drawing-like flower patterns and a perky orange obi to coordinate with my dark hair. I realized that the joy of yukata wearing starts even before dressing! The steps of putting on a yukata were a bit complicated for me to follow, but I learned that there were a couple of important points to keep in mind when wearing yukata or kimono. Here are some of them. The left side is always worn in front. The other way around is for the deceased. The back of the yukata collar has to have a fist sized space from the neck. You have to layer the left side of the yukata gown over the right side as mentioned, and when doing so, you need to cover décolletage up to the soft spot between the collar bones. "In Japanese custom, kimono and yukata basically hide women's bodies. However, there are key points that they can still make to look sexy and elegant," explains Satouchi-Sensei whose mentor is the highest ranked geisha in Kyoto.

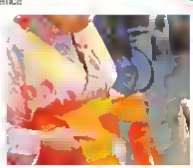
What's amazing about Satouchi-Sensei's class is that you not only learn the steps to wearing a yukata, but also get to hear her experiences. Fortunately, you won't have to travel to Kyoto to experience a fun and stimulating yukata-dressing workshop, instead, just visit Satouchi-Sensei at Salon de ChromaChic.

— Reported by Neglah Sharma

Salon de ChromaChic
428 E. 10th St. (bet. Avenue C & D) New York, NY 10009
www.coursehorse.com/nyc/schools/art/salon-de-chromachic | www.masaesatouchi.com

The left side flap is always over the right side when wearing a kimono or yukata.

The neck line is one of the most important points where females can show elegance.



We make a bow in front and slide it back.

Learn about the anatomy of yukata, styling of obis and obi-jime, and geisha etiquette from Satouchi-Sensei at Salon de ChromaChic. SHODEN (basic) and CHUDEN (intermediate) kimono wearing courses will start in November. Check out www.coursehorse.com

Make fast friendships that may last a lifetime, as you and other like-minded students learn in an intimate setting.

School Guide

The following is a list of schools where you can learn Japanese culture

★ Chopsticks NY available to pick up

LANGUAGE

Midtown East — Hills Learning

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons to tailored to individual goals and needs. Classes are available for Japanese, Korean, Chinese, and Thai

50 E 42nd St. #500 (at Madison Ave.) | 212-764-0604 | www.hillslearning.com | Japanese

Upper West — Friends Academy | Japanese
310 W 103rd St. (bet. Westend Ave. & Riverside Dr.) | 212-935-8535

Upper West — Japan ICU Foundation | Japanese
475 Riverside Dr. #439 (bet. 119th & 120th St.) | 212-870-3356

Upper West — Your True Self | Japanese
501 Seminary Row (at Amsterdam Ave.) | 212-678-4251

Midtown West — NY Japanese Language | Japanese
257 W. 38th St. 14 Fl (bet. 7th & 8th Ave.) | 646-345-5777

Midtown East — Amity Language Institute* | Japanese
124 E. 40th St. #203 (at Lexington Ave.) | 212-697-6374

Midtown East — ibec language institute, inc.* | Japanese
369 Lexington Ave. 10th Fl (bet. 40th & 41st St.) | 212-867-2000

Midtown East — Japan Society | Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.) | 212-715-1256

Midtown East — Rhinoart New York | Japanese
211 E. 43rd St. 19 Fl (bet. 2nd & 3rd Ave.) | 212-867-6700

Chelsea — ABC Language Exchange* | Japanese
146 W. 29th St. #9E (bet. 6th & 7th Ave.) | 212-563-7590

Chelsea — Tonri | Japanese
434 W. 13th St. (bet. 9th & 10th Ave.) | 212-645-2900

West Village — NYU-SCPS | Japanese
7 E 12th St. (bet. University Pl. & 5th Ave.) | 212-998-7150

Tribeca — Tribeca Language | Japanese
22 Harrison St. (bet. Hudson & Greenwich St.) | 212-219-5093

Long Island — Long Island Japanese | Japanese
21 Beacon Hilltop Port Washington, NY 11050 | 516-883-5745

Long Island — Long Island Japanese Culture Center* | Japanese
2 Heaven Ave., Ste. 236 & Studio L 1 Port Washington | 516-551-4107

Westchester — Kaio Academy | Japanese
3 College Rd., Purchase, NY 10577 | 914-701-3454

New Jersey — Iroha Nihongo* | Japanese
8 West Bayview Ave. Englewood Cliffs, NJ | 201-947-4132

New Jersey — Japanese-American Society of New Jersey* | Japanese
304 Main St. 2nd Fl Fort Lee, NJ 07024 | 201-461-5133

New Jersey — R/Lingo Learning Center* | Japanese
2489 Lemoine Ave #103-105 Fort Lee, NJ | 201-947-4707

TRADITIONAL

Upper West — Ikenobo Ikebana School | Ikebana
30 W. 60th St., #6K (bet. Broadway & Columbus Ave.) | 212-757-6748

Upper West — Seikou Shodo | Calligraphy
315 W. 61th St. #7S (at West End Ave.) | 212-247-2528

Upper West — Sogetsu Ikebana School | Ikebana
201 W. 70th St. (at Amsterdam Ave.) | 212-873-6115

Upper East — Urasenke Chanoyu Ctr | Sado
153 E. 68th St. (bet. 3rd & Lexington Ave.) | 212-838-6161

Midtown West — N.Y. Togei Kyoshitsu School* | Pottery
5 W. 30th St. 3 Fl (bet. 5th Ave. & Broadway) | 212-268-1711

Midtown West — NIHONWASOU USA | Kimono
1410 Broadway #2618 (bet. 39th & 39th St.) | 212-869-0500

Midtown West — The Nippon Club | Sado
145 W. 57th St. (bet. 6th & 7th Ave.) | 212-581-2223

Midtown East — Lotus Books and Gifts | Ikebana
151 E. 57th St. 3 Fl (bet. 3rd & Lexington Ave.) | 212 744-5123

Lower Mhn — Takemoto Calligraphy Class | Calligraphy
31 Bond St. (bet. Bowery & Lafayette St.) | 917-579-2182

Soho — Kimono House | Kimono
131 Thompson St. (bet. Prince & Houston St.) | 212-505-0232

Queens — Nosho-kai Ryukyu Dance School | Dance
242-17A Oak Park Dr. Douglaston, NY 11362 | 718-631-2837

Japan — Dhara School | Ikebana
DharaNYC@aol.com | 201-365-0353

MARTIAL ARTS

Upper West — Aikido Up Here | Aikido
3 Henshaw St. (bet. Riverside Dr. & Dyckman St.) | 646-483-8700

Upper West — D-Onjo | Karate
1841 Broadway #205 (bet. 60th & 61st St.) | 212-537-6441

Upper West — Kokushi Budo Institute | Judo
332 Riverside Dr. (bet. 105th & 106th St.) | 646-628-7354

Upper West — Shinmyo Matsubayashi* | Karate
131 W. 72nd St. #2R (bet. Columbus & Amsterdam Ave.) | 212-875-8626

Upper West — Shotokan Karate-Do NY | Karate
244 W. 60th St. (bet. Amsterdam & 10th Ave.) | 212-799-5500

Upper West — UWS Kaishikai Karate | Karate
92nd Columbus Ave. (bet. 105th & 106th St.) | 212-222-1172

Upper East — NEMMAA Kaizen Karate | Karate
1796 3rd Ave. (at 99th St.) | 212-828-5676

Upper East — WTKO Honbu Dojo | Karate
205 E. 63rd St. (bet. 2nd & 3rd Ave.) | 212 207 1907

Midtown West — New York Budokai | Kendo
500 8th Ave. 12 Fl (bet. 35th & 36th St.) | 917-821-1480

Midtown West — Shinjinbukan New York | Karate
339 9th Ave. #307 (bet. 55th & 56th St.) | 917-400-9163

Midtown West — Shinkyokushinkai NY | Karate
520 8th Ave. 16 Fl (bet. 36th & 37th St.) | 646-235-0293

Midtown East — KYOKUSHIN KARATE | Karate
205 Madison Ave., 5 Fl (at 39th St.) | 212-947-3334

Chelsea — U.S. Budo Kai-Kan | Mix
110 W. 14th St. 2 Fl (bet. 6th & 7th Ave.) | 212-807-7336

Chelsea — Ueshiro Karate Dojo | Karate
107 Chambers St. (bet. Church St. & W. 1st Way) | 646-745-6172

Chelsea — World Shudo Karate | Karate
#1 W. 23rd St. 2 Fl (bet. 5th & 6th Ave.) | 212-924-0511

East Village — Karate Honma Dojo | Karate
58 E. 11th St. 5 Fl (bet. Broadway & University) | 212 505-3656

Tribeca — Oishi Judo Club | Judo
547 Greenwich St. (bet. Vandam & Charlton St.) | 212-966-6850

Queens — Sukasa Budo Dojo | Mix
25-36 Parsons Blvd | 347 746-1037

Long Island — Katayanagi Shotokan Karate | Karate
838 Fort Washington Blvd. 2Fl. Fort Washington, NY | 516-330-2305

New Jersey — Kokushikai Judo* | Judo
24-26 Fair Lawn Ave. Fair Lawn, NJ 07410 | 201 797-8988

New Jersey — KYOKUSHIN KARATE NJ Branch | Karate
350 Old River Rd. 2 Fl. Edgewater, NJ 07020 | 201-947-3334

New Jersey — Bridgewood Karate School | Karate
30 Cottage Pl. Ridgewood, NJ 07450 | 201-447-2272

OTHER

Upper West — Columbia Univ | Music
2960 Broadway (at 116th St.) | 212-854-7403

Upper East — National Academy | Other School
1083 5th Ave. (at 90th St.) | 212 369-4880

Upper East — Sanri Weaving Arts | Other School
227 E. 67th St. (bet. 2nd & 3rd Ave.) | 212-722-2686

Midtown West — Harlem Ballet | Dance
4 W. 43rd St. (bet. 5th & 6th Ave.) | 347-451-1801

Midtown West — Mad Sweat & Tears | Pottery
654 10th Ave. (at 46th St.) | 212 774-9121

Midtown West — The Nippon Club | Dance
145 W. 57th St. (bet. 6th & 7th Ave.) | 212-581-2223

Midtown West — The School for Strings | Music
419 W. 54th St. (bet. 9th & 10th Ave.) | 212 315-0915

Midtown West — Toho Shoji N.Y.* | Jewelry Making
560 5th Ave. (bet. 46th & 47th St.) | 212-968-7465

Midtown East — The DOJO | Other School
265 Madison Ave. 5 Fl (at 39th St.) | 212-947-3334

Chelsea — COBU | Japanese Drum
69 W 14th St. 3 Fl (bet. 5th & 6th Ave.) | 917 304-2722

Chelsea — Sachiyo Ito & Dance Co | Dance
405 W. 23rd St. #4G (at 9th Ave.) | 212-627-0285

Tribeca — Florentine School | Music
219 Park Row (at St. James Pl.) | 212-625-9338

お盆
O-BON

In summertime, Japanese people enjoy various lively festivals, but the culmination of summer is a spiritually uplifting time known as "O-bon," observed from the 13th to the 16th of August. O-bon finds its roots in Buddhism and was originally celebrated on July 15th of the lunar calendar (until Japan switched to the Gregorian calendar in the early 20th century). People believe their ancestors' spirits return to this world from the world of the dead during this period. Since the spirits gather near their families, it is a good chance to communicate spiritually with them and honor them.

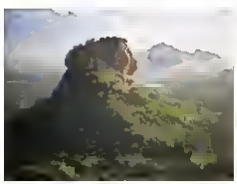
Although the way of celebrating o-bon varies from region to region, people usually invite priests to hold memorial services, place offerings, and visit their ancestors' graves. They light "mukaebi" fires on the 13th to guide the spirits to their families' places and "okuribi" fires on the 16th to help them return to the world of the dead without getting lost. In some areas, people float small ships containing offerings and candles on rivers instead of lighting okuribi fires. This ceremony is called either "shouryou (or shourou) nagashi" or "tourou nagashi."

The most festive part of o-bon is "bon odori" (bon dancing). Traditionally, a group of people wearing yukata (casual cotton kimono) makes a circle and dances on the night of the 16th in the precincts of temples and shrines. The origin of this dance is closely related to Buddhism; the bon odori of today, however, have lost their religious elements and have more entertaining and commercial aspects. Now it is a community event that brings neighbors together.

In o-bon season, many people take summer holidays because they want to commemorate their ancestors in their hometowns. Those who work in cities far away from their hometowns all return home during this period. This creates a homecoming rush. Naturally, this period is one of the busiest travel times of the year in Japan, as is the route between the world of the dead and the living.

ASIA

P. 34 **Asian Travel**



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Ancient Holy Sites in Sri Lanka

Sri Lanka is a teardrop-shaped island located southeast of India. It offers an abundance of beautiful nature and cultural heritage, some of which are recognized as UNESCO's World Heritage Sites. Focused in this issue are centuries old sacred sites in the tropical island country.

P. 35 **Asian Restaurant Review**

© Little Tong

Chef Simone Tong of Little Tong Noodle Shop

Having just opened the second location of her noodle shop in Midtown, Chef Simone Tong talks about *mixian*, rice noodles originated in Yunnan Province in China, and her passion to spread the noodles, as well as specialties of her restaurants.

Ancient Holy Sites in Sri Lanka

Although **Sri Lanka** has a square area of 65,610 kilometers, making it roughly the same size as Ireland, the small South Asian country is stuffed with ruins, temple viewpoints, and wilderness areas that are considered to be so important, that UNESCO has gone out of its way to label these fascinating locations as World Heritage sites. While two of them are Natural Heritage sites, many are Cultural Heritage sites. This month, we'll be highlighting all of the historic hotspots.

Of all the attractions Sri Lanka has to offer to the public eye, none seem to stick out more than the "Cultural Triangle"—**Anuradhapura**, **Polonnaruwa** and **Kandy** called so because of three significant locations that make up the three points of a triangle on a map of Sri Lanka. A single tour will certainly be enough to give you an idea of how ingrained Buddhist culture within the Sri Lankan natives is.

Of the three ancient cities of the Cultural Triangle, Anuradhapura, just north of Colombo, is one of the world's largest archaeological sites. It's Sri Lanka's first ancient capital, and its remains are well preserved for the entire world to see. It is also notable for being the location of the **Atamasthana**, aka "the eight sacred places", which many believe the Buddha himself visited during his three visits to the country.

Meanwhile, the ancient city of Polonnaruwa houses the monumental ruins of an amazing garden city that was built during the twelfth century. The entire former capital is so green, that it has been marked as one of the most beautiful places in the country, even to the point where it's been used as a backdrop for films and music videos. So you're literally stepping onto the set of a Duran Duran music video when you get there! You might even catch a glimpse of the city's large population of "toque macaque monkeys", which have been living in the ruins long since the ancient humans departed.

The last of the three major sacred cities is Kandy, which is considered to be the last capital of ancient Sri Lanka. The best thing to see here is the **Sri Dalada Maligawa**, aka the "Temple of the Sacred Tooth Relic", named so because it houses an ancient tooth believed to have belonged to the Buddha himself. As a result, the temple is one of the most sacred sites in the Buddhist world. Since its installment in the temple, many have believed that whoever holds the relic holds rule over the entire country.

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The Ancient City, Polonnaruwa, had been a capital to the Chola and Sinhalese Kingdoms between 1017-1255. The Vatadage (pictured) is one of the many ruins that exemplify the prosperity of the city.

Anuradhapura, Polonnaruwa and Kandy aren't the only lands-lost-in-time worth visiting. Smack-dab in the middle of the Triangle, tourists can also visit **Sigiriya**, the ruins of a capital that sleep upon the flat-topped plateau of an amazing, 200-meter-high rock column rising dramatically from the earth like an enigmatic deity. But Sigiriya won't give up its secrets to just anyone, you'll have to climb a series of staircases along the rock formation's sides in order to get some answers. The colossal lion's paws you come across along the way only add to the wondrous appeals of what many call the eighth wonder of the world! And don't forget to pay a visit to **Dambulla**, home of the amazing **Golden Temple**, the largest and most-preserved cave complex in all of Sri Lanka! Attractions here include impressive rock statues, and even more amazing paintings and murals that date all the way back to the first century, and they all look like they were just made yesterday!

DEMYSTIFYING MIXIAN

—Conversation with Chef Simone Tong (Little Tong Noodle Shop)

*You can hardly find a person who doesn't know about ramen in New York today, but how about mixian? Not so many people are familiar with the rice noodles native to Yunnan Province in China at this moment, but the noodles have a great potential to be the next ramen for its versatility and wholesomeness. Chef Simone Tong, a Sichuan Province native and alum of wd-50, Alder and 15 East, opened a mixian specialty restaurant, **Little Tong Noodle Shop** in the East Village in March, 2017 and the second outpost in Midtown East this July. Chopsticks NY interviewed Chef Tong to learn more about mixian.*

There are many rice noodles in Asian countries, but what aspects of mixian inspired you to open your own restaurant? Is it the flexibility and variety of combinations of noodle, soup, and toppings? Or is it because mixian can be a great canvas to introduce your creative sides? Or is it simply rarely available in New York?

It's certainly all of the above. But most importantly, I just love mixian. I was born in the south-central part of China where mixian is native, and I grew up eating all different kinds. I could eat mixian for breakfast, lunch, and dinner — and sometimes do! When you grow up with a certain food it holds a very special place in your heart, and is always in the back of your mind — especially when you can't get it easily!

Living in New York and other cities outside of China, it's easy to find ramen and even the hand-pulled noodles from the northern part of China, but it was very difficult to find mixian. So for us, the question was, why aren't we representing and showcasing such an essential part of Chinese cuisine that defines an entire region and its culture? Little Tong is about telling our story as well as the story of Yunnan, where local ingredients use noodles as a carrier to exhibit the region's bounty.

And to your point: yes, I also love mixian for its versatility. It can be served in a million different ways — whether cold, hot, as a salad, with a sauce, in a broth, stir-fried, you name it. It really is a blank slate and takes on all the flavors of the ingredients that you mix into it.

Your cooking background is amazingly wide and intense, and I believe every experience contributes to your dishes at Little Tong. But if possible, could you give us some specific aspects you learned from Chef Masato Shimizu at 15 East*. And how are the influences reflected in Little Tong's dishes?

The most important thing that I learned from chef Masato Shimizu is that when the ingredients are premium and beautiful, you don't have to do much to it — and you shouldn't.

One example of how we do that is our *Yi People Beef and Farmer's Tomato*. All we do is dry age the sirloin, rapid-sear it on the outside (so the inside stays rare), and toss it with raw heirloom tomatoes and a very light spiced dressing. We really don't do much to it, but folks love it because the ingredients speak for themselves.

I learned from him that the most important part of cooking isn't about the actual cooking — it's about respecting the ingredients. It's extremely hard to do simple things well, and balance is critical.

Would you recommend three Little Tong dishes for first time customers?

The *Grandma Chicken Mixian* is wholesome comfort food elevated by way of chicken confit, a chicken broth that has simmered for dozens of hours, lacto-fermented house pickles, and an aromatic black garlic oil. It embodies the spirit of zero waste, which is a value among the Chinese. It's a wholesome dish passed down through generations that hugs you while you eat it, and that's what we seek to accomplish at Little Tong — an environment that's delicious, fun, inviting, and comforting.

Our *Chinese Broccoli Salad* makes use of binchotan oil to offer a cold salad that tastes like it's been cooked. Binchotan oil gives the salad the flavors of wok cooking that is characteristic of so many Chinese dishes. It gives the dish a Chinese essence using a different technique.

Our *Pork Chao Shou* are our house-made wontons made by hand into a unique pillow shape. Wontons are fundamental to Chinese cuisine, but we put our mark on it by giving it our own shape, our own filling mixture of course, and dressing it in a house-made sweet spiced soy sauce.

*Chef Shimizu currently owns and operates Sushi Masato in Bangkok, Thailand.

All photos courtesy of Little Tong

Little Tong Noodle Shop
(East Village)
177 1st Ave. (at 11th St.)
New York, NY 10003
TEL: 929-367-8864

Little Tong Noodle Shop
(Midtown East)
235 E. 53rd St.
(bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL: 929-383-0485
www.littletong.com

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Only Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
★ Chopsticks NY available to pick up

CHINESE

Upper West — Legend 72 $25
127 W 72nd St (bet. Columbus & Amsterdam Ave.)
917-441-4780

Upper West — Dlhe's $15
2705 Broadway (bet. 103rd & 104th St.)
212-932-3200

Midtown We — Chinn Grill $66
60 W 53rd St (bet. 5th & 6th Ave)
212-333-7788

Midtown Wes — Hong Knng Station $25
157 W 47th St (bet. 6th & 7th Ave.)
212-997-4952

Mi — Ding Chinese Restaurant $25
234 W 48th St (bet. Broadway & 8th Ave.)
212-333-7788

Midtown Wes — Joe's Shanghai $25
24 W 56th St (bet. 5th & 6th Ave.)
212-333-3868

Midtown West — Topaz Nnndln Bar $15
129 W 56th St (bet. 6th & 7th Ave.)

Midtown East — Hunnn Bistro $25
98 3rd Ave (bet. 12th & 13th St.)
212-388-0855

Midtown East — Hunnn Manor $30
330 Lexington Ave (near 40th St.)
212-682-2983

Chelsea — KDA $40
12 W 21st St. (bet. 5th & 6th Ave.)
212-388-5736

Gramercy — Thn Cottagn* $12
33 Irving Place (at 16th St.)
212-505-8500

East Village — BnoHaus $14
238 E. 14th St. (bet. 2nd & 3rd Ave.)
646-869-8685

East Village — Dumpling Mnn* $11
100 St. Marks Pl. (bet. 1st Ave. & Ave. A)
212-505-2121

East Village — Drunken Dumpling $20
137 1st Ave. (bet. 8th & 9th St.)
212-982-9482

Lower Mhn — Xi'nn Famous Foods $20
14 E. 34th St. (bet. Madison & 5th Ave.)
212 760-2368

Lower Mhn — Amazing 66 $25
66 Mott St. (bet. Bayard & Canal St.)
212-334-0066

Lower Mhn — Binng! $15
157 2nd Ave. (at 10th St.)
718-599-7713

Lower Mhn — Big Wnng $13
67 Mott St. (bet. Bayard & Canal St.)
212-964-0540

Lower Mhn — Bing Krtchnn $15
71 Orchard St. (bet. Grand & Broome St.)
212 219-1307

Lower Mhn — Buddhn Bodni $0
77 Mulberry St. (bet. Bayard & Canal St.)
212-233-2321

Lower Mhn — Congnn Villngn $16
100 Allen St. (bet. Broome & Delancey St.)
212-941-1818

Lower Mhn — Deluxe Green Bo Restaurant $10
[illegible] Bayard St
212-625-2358

Lower Mhn — Dim Sum Go Go $15
5 E. Broadway (bet. Catherine St. & Bowery)
212 732 0727

Lower Mhn — Excellent Dumpling $10
111 Lafayette St. (bet. Walker & Canal St.)
212 219-0212

Lower Mhn — Goldnn Unicrnn* $20
18 E. Broadway (bet. Market & Catherine St.)
212-941-8811

Lower Mhn — Hope Len $18
18 Mott St. (near Mosco St.)
212-962-5475

Lower Mhn — Jng Fong $20
20 Elizabeth St. (bet. Bayard & Canal St.)
212 964-5256

Lower Mhn — Joe's Ginger $20
25 Pell St. (at Doyers St.)
212-275-0303

Lower Mhn — Joe's Shanghni $20
9 Pell St. (bet. Bowery & Mott St.)
212-233-8888

Lower Mhn — Lin's Dumpling House $10
28 Bowery (at Bayard St.)
212-349-0923

Lower Mhn — Mnndnrin Court $15
61 Mott St. (bet. Bayard & Canal St.)
212-608-3838

Lower Mhn — New Bo-Ky $10
80 Bayard St. (bet. Mott & Mulberry St.)
212-406-2292

Lower Mhn — Nice Grnnn Bn $15
68 Bayard St. (bet. Elizabeth & Mott St.)
212-625-2359

Lower Mhn — Driental Gorden $35
14 Elizabeth St. (bet. Bayard & Canal St.)
212-619-0085

Lower Mhn — Ping nn Mott $26
22 Mott St. (bet. Chatham Sq. & Pell St.)
212-602-3068

Lower Mhn — Shnnghni Cuisine* $25
89 Bayard St. (at Mulberry St.)
212-732-8889

Lower Mhn — Shu Hnn Ju $20
495 Ave. of the Americas (at 11th St.)
212 428-8800

Low r Mh — Wo Hnp $20
17 Mott St. (bet. Mosco St. & Chatham Sq.)
212-962-6817

Bronklyn — East Wind Snnck Shop* $11
471 16th St. Brooklyn, NY 11215
929-285-0188

Q — Enst Mnnor $25
45-45 Kissena Blvd. Flushing, NY 11355
718-939-2388

Q — Himnlnyan Yak Restaurant $15
72-20 Roosevelt Ave. Jackson Hnghts, NY 11372
718-779-1118

Westchester — Fantnsy Cuisinn $17
20 N. Central Ave. Hartsdale, NY 10530
914-358-3046

KOREAN

M dtown Wes — Bnnn $30
350 W 50th St. (bet. 8th & 9th Ave.)
212-582-4448

M — BornJon $20
34 W 35th St (bet. Herald Sq. & 5th Ave.)
212-564-4430

M dtown West — Chom Chom $40
40 W 5th St. (bet. 5th & 6th Ave.)
212-213-2259

Midtown West — Danji $44
346 W 52nd St (bet. 8th & 9th Ave.)
212 586-2880

M dtown West — Hnnjnn $31
35 W 29th St (bet. Broadway & 6th Ave.)
212 206-7228

Kor — Cho Dnng Gnl $30
56 W 35th St (bet. 5th & 6th Ave.)
212-695-6222

Koreatown — Don's Bognm* $40
17 E 32nd St (bet. Madison & 5th Ave.)
212-683-2200

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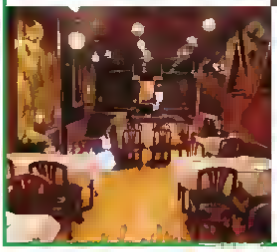

OPEN 7 DAYS
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DINNER: 5:00pm -11:00pm (Mon-Fri)
4:30pm - 11:00 (Weekend)

Theater District
244 W. 48th St
(bet. 8th Ave. & Broadway)
212-582-3392

Luscious Thai

1099 1st Avenue, New York, NY 10065
212.813.1188 www.lusciousthainyc.com

Franchia Vegan Cafe $25
12 Park Ave (bet. 34th & 35th St.)
212-213-1001

Gnomuri $31
1250 Broadway (bet. 31st & 32nd St.)
212-971-9045

HAN BAT* $15
53 W 35th St (bet. 5th & 6th Ave.)
212-629-5588

HANGAWI $40
12 E 32nd St. (bet. 5th & Madison Ave.)
212 213-0077

Hyo Dong Gak* $20
51 W 35th St (bet. 5th & 6th Ave.)
212-695-7187

Jongro BBQ $30
22 W 32nd St. 2nd Fl (bet. 5th Ave & Broadway)
212-473-2233

Kang Suh $30
1250 Broadway (at 32nd St.)
212-564-1845

KRISTALBELLI $40
8 W 36th St. (bet. 5th & 6th Ave.)
212-290-2211

Kunjip Restaurant $15
8 W 32nd St. (bet. 5th Ave. & Broadway)
212-216-9487

Madangsui* $30
35 W 35th St (bet. 5th & 6th Ave.)
212-564-3333

New Wonju $25
23 W 32nd St (bet. Broadway & 5th Ave.)
212-695-5115

Seoul Garden $20
34 W 32nd St (bet. 5th Ave. & Broadway)
212 736-9002

Shilla $25
37 W 32nd St (bet. 5th Ave. & Broadway)
212-967-1480

Woorijip $13
12 W 32nd St (bet. Broadway & 5th Ave.)
212 244-1115

Do Hwa $27
55 Cornelia St. (at Bedford St.)
212-414-1224

Bon Chon $20
9 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-226-2987

Dok Suni's $20
119 1st Ave (bet. 7th St. & St. Marks Pl.)
212-477 3508

Kori $20
253 Church St. (bet. Leonard & Franklin St.)
212-334-0308

Doknbi $25
189 Grand St. (bet. Driggs & Bedford Ave.)
718-782-1424

Knibi House $20
291 Central Ave. White Plains, NY 10606
914-328-0251

Gong Chun Hong* $13
144 Main St. Fort Lee, NJ 07024
201-592-0450

Dotori Kimchi $15
1430 Fergus Blvd. Fort Lee, NJ 07024
201-886-9997

Gammeonk $17
465 Main St. Fort Lee, NJ 07024
201-242-1333

Gammeonk $17
110 Grand Ave. Palisades Park, NJ 07650
201-945-8300

Myung Dong Noodle House* $12
2013 Lemoine Ave. Fort Lee, NJ 07024
201-592-0300

PoongLim* $20
2053 Lemoine Ave. Fort Lee, NJ 07024
201-944-8993

So Kong Hong* $15
130 Main St. Fort Lee, NJ 07024
201-585-1122

THAI

** Up Thai** $20
1411 2nd Ave. (bet. 73rd & 74th St.)
212-256-1136

@NINE $18
502 9th Ave. (bet. 42nd & 43rd St.)
212-315-4456

Nondies* $12
630 9th Ave. (bet. 44th & 45th St.)
646-453-7628

Pongsri Thai* $25
244 W 48th St. (bet. Broadway & 8th Ave.)
212-582-3382

Yum Yum 3* $15
653 9th Ave. (at 46th St.)
212-956-8415

Yum Yum Bangkok* $15
650 9th Ave. (bet. 45th & 46th St.)
212-262 7244

Yum Yum Too $20
652 9th Ave. (at 46th St.)
212-247 2228

A+ Thai Place* $15
1007 2nd Ave. (bet. 53rd & 54th St.)
212-207 9008

Marisan Thai $20
625 2nd Ave. (bet. 34th & 35th St.)
646-330-2085

OBAO $25
222 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-308-5580

SONGKRAN $0
330 6th Ave. (bet. 26th & 27th St.)
212-239-8752

Bangkok 2 Thai* $14
348 1st Ave. (bet. 20th & 21st St.)
212-473-4480

Khao Thai Kitchen $0
235 Sullivan St. (bet. 3rd & Bleecker St.)
646-726-4478

Somtum Our $15
85 Avenue A (bet. 5th & 6th St.)
212-260-8570

Bennie's Thai Cafe $15
91 Fulton St. (at Gold St.)
212 587 5330

Go Go Thai $15
144 W 19th St.
212 929-9898

Lantern Thai $25
311 2nd Ave. (bet. 18th & 19th St.)
212-777-2770

Ngam $20
58 3rd Ave. (bet. 12th & 13th St.)
212-777 3424

One More Thai $15
6 Clinton St. (bet. Houston & Stanton St.)
212-228-1858

Spice $25
71 1st Ave. (bet. 4th & 5th St.)
212 253-2742

Sticky Rice $15
95 Orchard St. (bet. Grand & Broome St.)
212-274-8208

Zab Elan $15
75 2nd Ave. (bet. 4th & 5th St.)
212-505-9533

Noodle Bar NYC $15
26 Carmine St. (near Bleeker St.)
212-524-8900

Thai Thai Kitchen* $16
124 N. 6th St. (at Berry St.)
718-599-5063

Tuk Thai $30
208 Bedford Ave. (bet. N. 5th & N. 6th St.)
718-599-5556

Blu Orchid Thai Kitchen $12
4504 Queens Blvd. Sunnyside (bet. 45th & 46th St.)
917-832-6588

Spice $20
4745 Vernon Blvd.
718-392-7888

Absolute Thai Homemade $13
644 Anderson Ave. Cliffside Park, NJ 07010
201 941 2250

VIETNAMESE

Saigouette $18
335 Columbus Ave. (at 105th St.)
212-665-8885

PHO32 & SHABU* $20
2 W 32nd St. (bet. 5th Ave. & Broadway)
212 695-0887

Saigon Market $25
53 University Pl. (bet. 11th & 12th St.)
212 352 3001

Nha Trang One $15
87 Baxter St. (bet. Bayard & Canal St.)
212 233-5348

Paris Restaurant* $5
213 Grand St. (bet. Elizabeth & Mott St.)
212-226-3828

#1 Pho $12
4504 Queens Blvd, NY (bet. 45th & 46th St.)
917-832-8588

OTHER

Amber* $25
1406 3rd Ave. (at 80th St.)
212-249-5020

Asian Asian Bistro $15
235 W 35th St. (near 7th Ave.)
212-629-9805

Jazz et Kitano $35
The Kitano Hotel, 66 Park Ave. (at 38th St.)
212-885-7123

CBnn* $10
73-20 Grand Ave. Maspeth, NY
718-898-1638

HONG KONG STATION
Crabmeat Juicy Pork Bun
Lunch Available $9.95~
157 W. 47th St. New York, NY 10036 (bet 6th & 7th Avenue)
Tel: 646-429-8277 hongkongstation47.com No Check Accepted

Entertainment Event / Leisure

Exhibition

July 25-August 5, 8-19 FREE

New Arts Prospect Artists from Japan Series V, 2018 The Contest in New York

The *New Arts Prospect: Artists from Japan* series is introducing Japanese artists who are well-established yet new to American audiences. The exhibition consists of two separate schedules. Part 1 (July 25-Aug. 5) and Part 2 (Aug. 8-19). Each part exhibits more than 20 artists. *New Arts Prospect: Artists from Japan* is held in a contest style with selected works judged by New York art professionals. The grand prize winner will have an opportunity to hold a solo exhibition. You can also vote for your favorite work.

Location: Ashok Jain Gallery
58 Hester St., (bet. Ludlow & Orchard Sts.)
New York, NY 10002
Info: www.nyartwave.com
TEL: 646-445-0080

August 7-11, 14-18, 21-25
September 4-8, & 11-15
FREE

"We" Exhibition—Artworks by 100 Japanese Artists
JCAT

100 Japanese contemporary artists will exhibit their art work at Pleiades Gallery to New York audiences under the theme "We". Curated by JCAT, the exhibition consists of 5 parts, showcasing a total of 300 works of art including paintings, sculptures, installations, photographs, 2D moving images, crafts and calligraphies. An opening reception is scheduled for each part, Aug. 9, 16, 23, Sept. 6 and 13 respectively.

Location: Pleiades Gallery
530 W. 25th St.
(bet. 10th & 11th Aves.), #405
New York, NY 10001
Info: www.jcatny.com

Performance

August 26

MORRIE Solo Unplugged Live

MORRIE, legendary singer and co-conspirator of DEAD END, Japanese metal band formed in 1984 and founder of Creature Creature, will play one night in a rare solo show. He will perform alone with guitar, an intimate selection of songs from his vast discography of 14 studio albums including DEAD END and Creature Creature songs handpicked by MORRIE himself. In his career spanning over 30 years, MORRIE has inspired and influenced many instrumental musicians and vocalists.

Location: Knitting Factory
85 E. 4th St., (2nd Ave. & Bowery), New York, NY 10003
For ticket: www.morrie.jp

August 30

ERIKA MATSUO Sextet
Jazz at Kitano

Having recently finished her Japan Tour, ERIKA, a New York based Japanese jazz singer, will bring her sound and voice as a sextet to Jazz at Kitano. ERIKA MATSUO Sextet features Steve Wilson (sax & flute) and is accompanied by Helio Alves (piano), Juancho Herrera (guitar), Leo Traversa (bass), and Franco Pinna (drums). ERIKA's jazz with a fusion of Brazilian sound will nicely echo the late summer night.

Location: 66 Park Ave., (at 38th St.), New York, NY 10016
TEL: 212-885-7119 / www.erikajazz.com

Event/Workshop

July 28, August 2, 4, 9, 11, 16 & 23

Calligraphy and Hyogu (Hanging Scroll) Making Workshop
Friends Academy of Japanese Children's Society

Friends Academy has offered Japanese language and culture instruction classes for young children to high school aged students for decades. They will offer special summer workshops teaching Japanese calligraphy and hyogu (hanging scroll) making for children over 13 years old. The workshops consist of four sessions. Calligraphy part 1 (Aug. 2), Calligraphy part 2 (July 28, Aug. 9), Hyogu part 1 (Aug. 4 and 16) and Hyogu part 2 (Aug. 11 and 23). Participants can choose to just learn calligraphy, but those wanting to learn to make hyogu must take either one of the calligraphy classes first. Reservations are required in advance via telephone or email.

Location: 310 W. 103rd St., (bet. West End Ave. & Riverside Dr.)
New York, NY 10025
TEL: 212-935-8535 / friends.nyokuei@gmail.com
www.japaneseschool.org

August 8-19

HinoLab M's Cast Iron Crafts at the ARCADE JAPAN

HinoLab M is a century old cast iron craft manufacturer based in Fukuoka Prefecture. Their unique stationery and living-ware are made with an originally developed method that realizes thin yet sturdy iron products with a rustic texture. Select HinoLab M items will be showcased and sold at the ARCADE JAPAN, a pop-up store introducing Japan's craft items. It is a rare opportunity to look, touch and buy their products.

Location: 171 Elizabeth St., (Kenmare & Spring Sts.)
New York, NY 10012 / www.thearcadejapan.com
www.hinolab-m.com

August 9

Miso Seminar with Four-Course Tasting Menu
Chakura

Miso is one of the staple ingredients which has been enjoyed in Japan for centuries. Chakura, an event space run by Cha-An Tea House, will offer a seminar to demystify this traditional ingredient. Hiro Eukazawa, a food

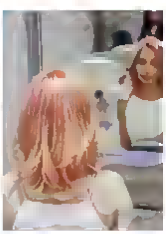
connoisseur from Miyasaka Brewery USA will introduce miso and a 4 course tasting meal using miso for guests to enjoy including cheese marinated with Miso rice cooked with clam miso soup, chocolate miso roll cake, and more Seats are limited to 25 people For more information and to secure a seat, email classes@chakuranyc com

Location: 230 E. 9th St., (bet 2nd & 3rd Aves.), 3rd Fl.
New York, NY 10003
classes@chakuranyc.com / www.chakranyc.com

Happenings

Summer Coloring Promotion

MOMOTARO Manhattan



Located near Rockefeller Center and Seks Fifth Avenue MOMOTARO Manhattan is one of the longest serving Japanese hair salons in New York They are holding a summer campaign promoting coloring services A set of bleach color and cut is now $226 (Reg $310) for first time customers A set of color and cut is also offered for $125 (Reg $160) Don't forget to mention Chopsticks NY when making an appointment over the phone

Location: 22 E. 49th St., (bet. Madison & 5th Aves.), 2nd Fl.
New York, NY 10017
TEL. 212 759 2392 / www.momotaronewyork.com

The Sapporo Explore Beyond the Ordinary Contest

Sapporo U.S.A.

One of the leading Japanese beer companies Sapporo U S A. Inc , is holding a summer campaign in conjunction with Pack Up + Go that specializes in mystery destination tours The Sapporo Explore Beyond the Ordinary Contest is a sweepstakes that provides an opportunity for entrants to win a prize The 3 first prize is a tour to a secret destination provided by Pack Up + Go and the second prize is either Barebones Living's cooler bag or YETI's heat-retaining can holder for one entrant each week until the contest entry deadline on Sept. 4 To enter, go to www sapporobeer com/explorebeyond and answer the 6 quiz questions

Info. www.sapporobeer.com/explorebeyond

15% Off Beauty and Wellness Items

GingerChi

The philosophy behind GingerChi is Chi or Qi the life force that flows through all living things and all the products they carry are curated based on this belief Their products are all natural and wherever possible organic for the skin body and overall well-being GingerChi offers 15% off all products for Chopsticks NY readers who make a purchase at the store or their online store Mention Chopsticks NY in-store or use code CHPSTKS15 for online shopping to enjoy this discount.

Location: 54 Henry St., (Catherine & Market Sts.)
New York, NY 10002
TEL. 646 882 0389 / www.gingerchi.com

Free Cocktail or Non-Alcoholic Cocktail for Chopsticks NY Readers

ROKI

Upscale Japanese izakaya in the Flatiron neighborhood serves creative tapas dishes and ramen crafted by Co-Owner/Executive Chef Koji Hagihara They are offering a complimentary cocktail or non-alcoholic cocktail for Chopsticks NY readers Mention Chopsticks NY to their staff to enjoy their craft cocktail

Location. 12 W 21st St., (bet. Broadway & 5th Ave.)
New York, NY 10010
TEL. 646-383 7654 / www.rokiny.com

Special Discount for a Set of Haircut & Head Spa

GARDEN NEW YORK

Japanese hair salon in the West Village GARDEN NEW YORK is operated by experienced top-notch hair stylists that are always updated on the latest Japanese and New York hair fashion trends This August, they are offering a 20% discount for a haircut ($70 and up) and a special head spa ($50) The Special Head Spa includes cleansing shampoo and a scalp massage that helps aid in relaxation and healing taking 15 minutes The promotion is only available for first time customers and on weekdays

Location. 323 W 11th St., (bet Greenwich & Washington Sts.)
New York, NY 10014
TEL. 212 647 9303
www.garden-nyc.com

Happenings Features

The Second "Quality Seminar" for Restaurant Industry Professionals

Asahi Beer

One of the leading Japanese beer companies, Asahi Beer held the second "Quality Seminar" for restaurant industry professionals at ZUMA restaurant on June 18 During the seminar about 25 participants learned about Asahi Beer's production process through a virtual factory tour presented by Ms Kahori Genshin a tour guide in Asahi Beer Hokkaido Factory and the right technique to pour draft beer "Interests in craft beers are growing particularly among millennials Accordingly staff members in restaurants are required to know features of each beer Through this series of seminars, we like to offer opportunities to get them more acquainted with Asahi Beer products " said Mr Kenji Watanabe Director of Asahi Beer New York The next seminar is scheduled for some time in autumn

Info. www.asahiseminar.com

Japan Pavilion in Japan External Trade Organization (JETRO)

As part of the Ministry of Agriculture and Fishery's Strategic Export Expansion Support Project Japan External Trade Organization (JETRO) showcased select Japanese food items at the Japan Pavilion in the Summer Fancy Food Show 2018 held at The Jacob K Javits Convention Center from June 30 July 2. This is the 8th consecutive year for the Japan Pavilion in this upscale international food show with about 2 700 participating companies from 55 countries In accordance with the recent growing demand for health oriented food items Japan Pavilion also brought healthy foods such as gluten free noodles organic wagashi (traditional Japanese confectioneries) organic tea and pure sesame oil Notable items from 12 participating companies include black garlics from Momiki (Miyazaki) and Kashiwazaki Seika (Aomori) , ume puree from Nakada Shokuhin (Wakayama), organic green tea / matcha from NOOOKA (Tokyo) and herbal blend tea from Healthiers Inc (Tokyo)

Info. www.jetro.go.jp/usa

LOVE

60 YEAR ANNIVERSARY

2018 is our 60th year since our first store opened in Japan in 1958.
We have created special menus, campaigns, and giveaway!
Join us for the celebration!

See detailed infomation on website ootoya.us/60year

WELCOME TO OOTOYA NEW YORK

Authentic Japanese Food
Teishoku style

"TEISHOKU" - SET MEAL

Our teishoku are made up of a variety of dishes, consisting of meat or fish, rice, miso soup, and pickled vegetables. While teishoku is very common and popular in Japan, it is still new and unique in New York as it has not been widely introduced yet

PREPARATION

Fresh vegetables are all hand-washed and peeled each day. For meat and fish, we have our own handling procedures to keep the freshness. Because of this thorough preparation and our policy to only start cooking dishes after we receive the order, we are able to guarantee the quality and freshness of each dish.

SOBA

Soba is a buckwheat noodle made from the kernel of the buckwheat grain. At OOTOYA, we offer soba in our menu. The buckwheat flour is carefully selected from Hokkaido, Japan. And the noodles are home-made every morning to ensure that customers can enjoy the truly fresh taste of soba.

LOCATIONS

OOTOYA CHELSEA
8 West 18th Street, New York, NY 10011

OOTOYA TIMES SQUARE
141 West 41st Street, New York, NY 10036

OOTOYA GREENWICH VILLAGE
41 East 11th Street, New York, NY 10003

momotaro

Relax, Refresh, and Give Beauty to Your Heart

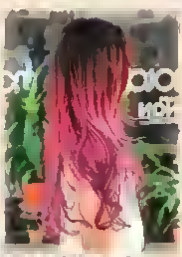
Midtown New York the fashion capital of the world. MOMOTARO Manhattan, located next to Rockefeller Center and Saks Fifth Avenue has the longest history of all Japanese salons in New York. Recognized as a gathering spot for ambitious young talent MOMOTARO cultivates their passion and prepares them for success.

SPECIAL PROMOTIONS

Bleach $150 + Cut $80 + Color $80 = $228 Reg. $310

Cut $80 + Color $80 = $125 Reg. $160

*This promotion is for first time customers only. Mention Chopsticks NY when you make a reservation. Cannot be combined with any other offers. This promotion ends on Aug 31st.



www.momotaronewyork.com

22 E 49th st, 2nd Fl, New York, NY 10017 | 212-759-2392

Tue-Fri 10am-8pm | Sat 10am-7pm | Sun 10am-6pm | Mon Closed

18th Annual Sake Tasting Event

JAPANESE

Sake & Food Show

9/8 (Sat) Chelsea Pier 60

SPECIAL SHOWCASE

JAPANESE FARM-RAISED

BLUEFIN TUNA FILLETING

JFC INTERNATIONAL INC www.sokeexpert.com/sakeexpo